

REFERENCE  
Indianapolis

# Souvenir of Indianapolis



Compliments of  
**KINGAN & CO.**

PORK AND BEEF PACKERS

MAIN PLANT

INDIANAPOLIS

# SOUVENIR

*of*

INDIANAPOLIS

REFERENCE  
DO NOT CIRCULATE



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COMPLIMENTS OF

**KINGAN & Co.**

PORK AND BEEF PACKERS

*Main Plant*

INDIANAPOLIS

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## EARLY INDIANAPOLIS

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WHEN Indiana was admitted to the Union in 1816, Congress adopted a resolution donating four sections of land to the State, on which to establish its capital. The Commissioners appointed to select the four sections, after careful consideration, reached a decision on June 7, 1820, at the cabin of John McCormick, which then stood in the triangle now formed by Washington street, Washington avenue and White river.

It is generally supposed that McCormick, who came to this city in February, 1820, was Indianapolis' first settler, although some historians maintain that George Pogue was the first arrival.

On January 6, 1821, the legislature ratified the commissioners' selection. The new capital, after a great amount of discussion, was named Indianapolis, which name was originated by Judge Jeremiah Sullivan.

As first planned, Indianapolis included only what is now known as the "original mile square," *i. e.* that part of the city bounded by South, East, North and West streets. These streets, however, were not included in the plat, but were later added to it. In the center of the plat was the Governor's Circle, now Monument Place, which was reserved for a mansion for the Governor. A brick building was erected there in 1827, but it was never finished as a residence.

The highest price paid for a lot after the city was first platted was \$560. Most of the lots on Washington street between the State House and the Court House brought \$200 to \$300 each.

The first school was built in 1821. The first sermon was preached in the same year. The first newspaper was published on January 28, 1822. The first theatrical performance was in 1823. The government was removed from Corydon to Indianapolis in 1824. The first session of the legislature held in Indianapolis was in January, 1825. The first train ran into Indianapolis on October 1, 1847.

A town government was instituted in 1832, a town council established in 1838, and a city government in 1847. The present form of city government was adopted in 1891.

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## FACTS ABOUT INDIANAPOLIS

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Indianapolis, at the present, is estimated to have a population of 375,000, showing an increase of 60,000 over 1920 figures.

In population, transportation facilities and volume of business, Indianapolis is the largest inland city in the United States, not on navigable water.

Indianapolis is within sixty miles of the center of population of the United States, as designated by the United States Census Bureau.

Indianapolis has the largest interurban passenger station and the largest interurban freight terminal in the world.

The assessed valuation of Indianapolis at the beginning of 1926 was in excess of \$645,000,000.

Indianapolis is known as the economic center of the United States for shipping and receiving goods.

Indianapolis has an area of 51 square miles.

Indianapolis has more homes per thousand people than any other city in the United States over 200,000, according to the United States Bureau of the Census.

The Soldiers' and Sailors' Monument, located in the heart of the city, is recognized as one of the finest pieces of colossal sculpture in the United States, and is second in height only to the Washington Monument.

Indianapolis has the greatest motor speedway in the world.

Indianapolis has 19 hospitals and dispensaries, ranking among the finest in the country.

Downtown Indianapolis, according to experts, is one of the best planned of all cities. There is not a street less than 90 feet wide, and one having the heaviest traffic is 120 feet wide.

Indianapolis has 42 banks and trust companies with resources of nearly \$275,000,000.

Indianapolis has 54 building and loan associations with resources over \$50,000,000.

Indianapolis has 82 public schools, 4 high schools, and 41 free kindergartens.

Indianapolis has 257 churches of all denominations.

Products valued at nearly \$500,000,000 were manufactured in Indianapolis during 1925.

Indianapolis has approximately 1,250 manufacturing concerns, making over 1,000 distinct articles.

Indianapolis is the commercial center of an agricultural territory of great wealth. Crops within 100 miles of Indianapolis are valued at over \$500,000,000 annually.

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## FACTS ABOUT MEAT

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**M**EAT is by far the most important single item in the diet, which fact has been recognized by mankind generally from time immemorial. His daily menu has been built around meat as the central item.

Meat proteins have superior nutritive value because they more closely resemble the tissues which are to be nourished than do other proteins, and can be transformed with less loss.

Vitamines which are necessary for normal growth and development are present in meat and its accompanying fats and organs in sufficient quantity for nutritional requirements.

Meat is unusually rich in phosphorus and iron and ranks high as a blood builder.

In the light of modern knowledge, it can be said that there is no disease which is recognized as due to meat.

Meat in the diet has a value in connection with development of the teeth. Children reared on soft foods which require little mastication often suffer from lack of development of the jaw bones and their alveolar processes, so that the teeth come through crowded, projecting or crooked.

Meat is highly digestible and contributes more to the palatability of the diet than does any other kind of food.

Fresh meat cures anemia, scurvy and pellagra. Besides having these curative properties, meat safeguards the health of the healthy.

Meat is 97 per cent. digestible.

Among the several classes of nutrients, proteins hold a position of commanding importance, and meat is especially a protein food.

Meat has a capacity to stimulate the vital processes, resulting in a feeling of vigor and physical well-being.

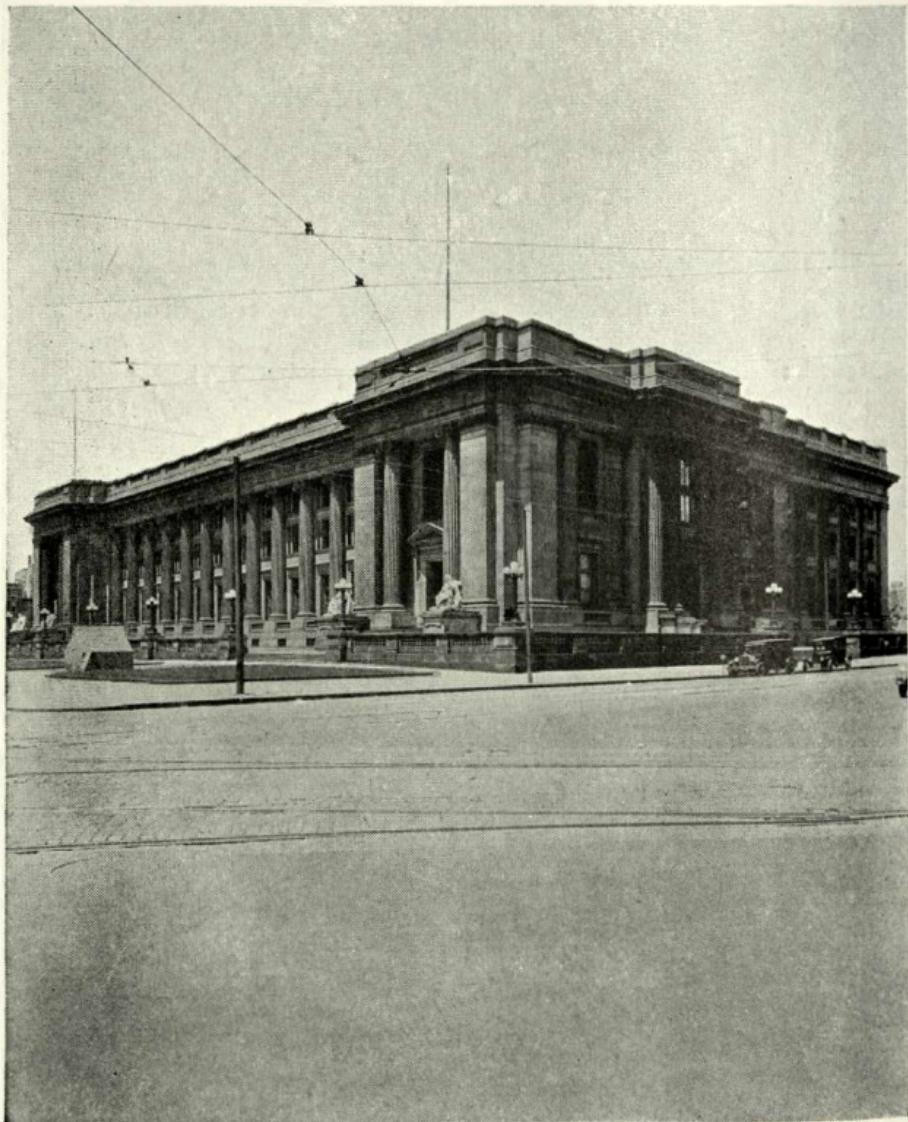
The United States Department of Agriculture says, "Meat is appetizing, sustaining, wholesome. It produces vigor, vitality and endurance."



SOLDIERS' AND SAILORS' MONUMENT—CIRCLE



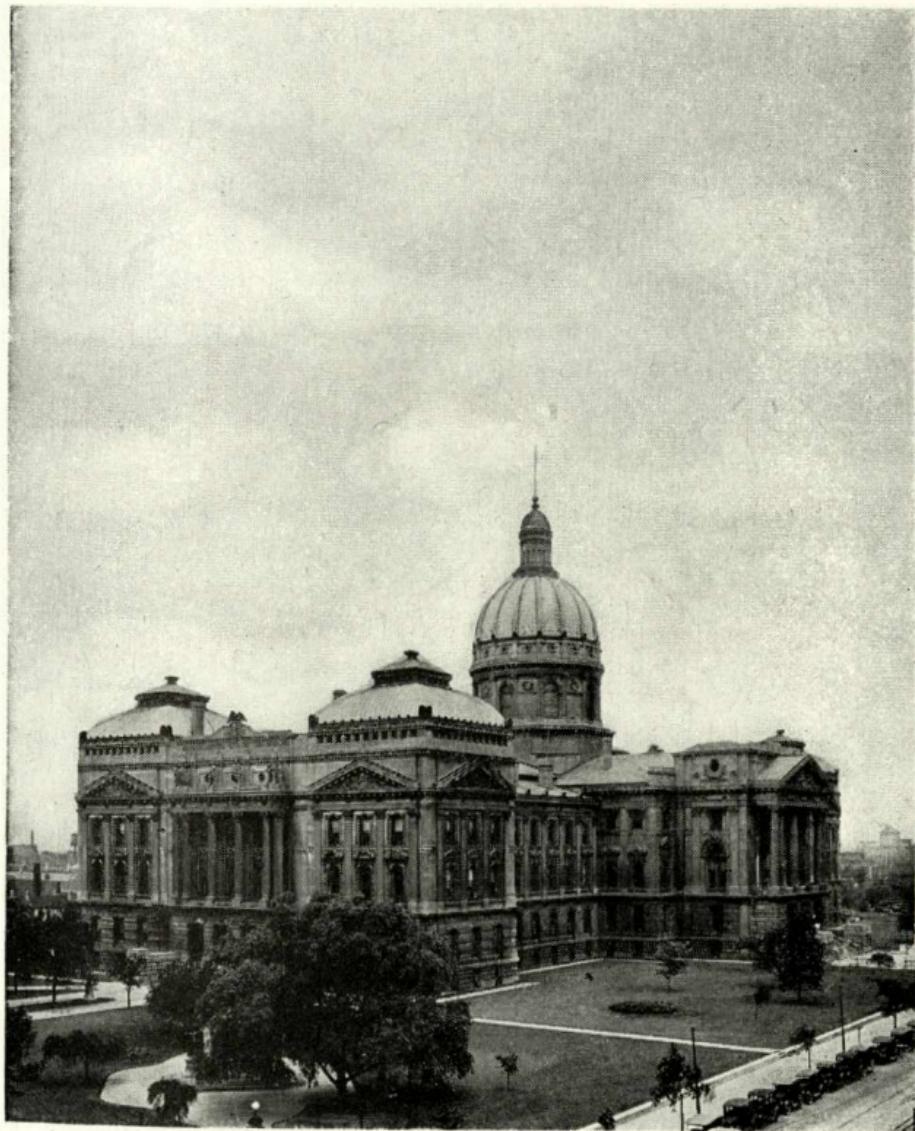
*"Reliable" Ham—Mild, Deliciously Flavored*



**FEDERAL BUILDING—U. S. COURTHOUSE AND POSTOFFICE**  
*New York, Pennsylvania, Ohio and Meridian Streets*

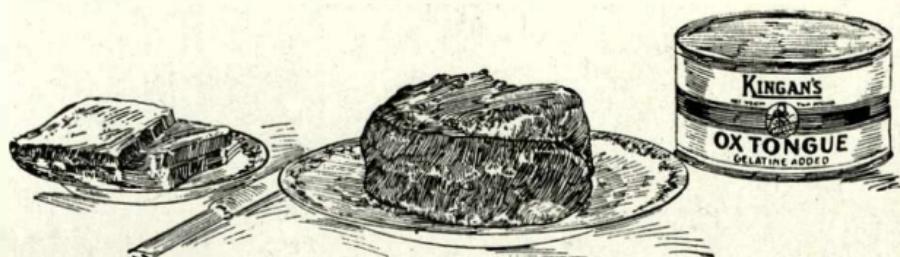


*Jellied Tongue—Cooked Ready to Serve*

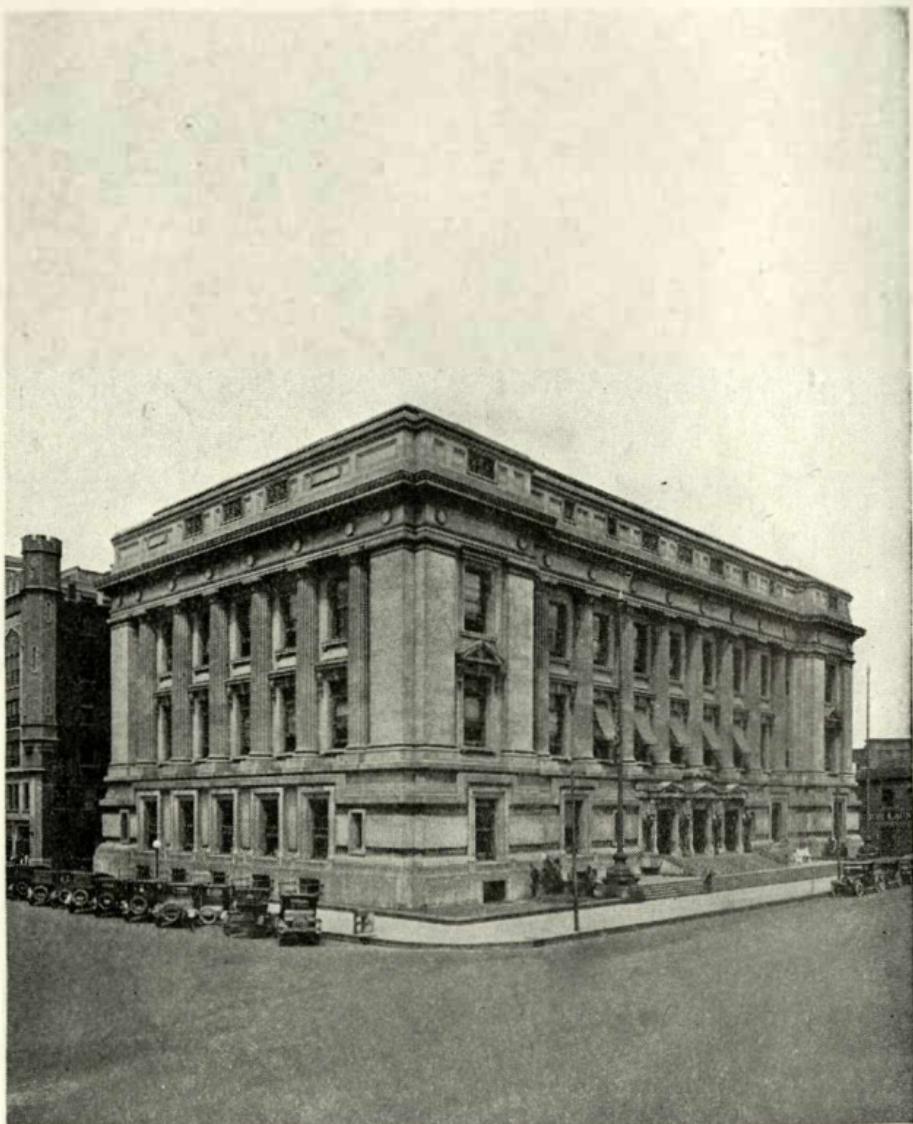


## CAPITOL OF THE STATE OF INDIANA

*Ohio, Capitol, Washington and Senate*



*Ox Tongue—Wholesome and Delicious*



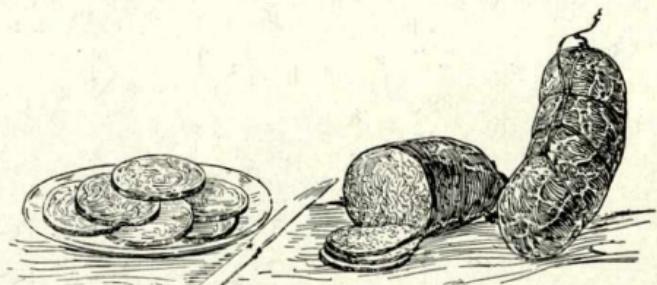
**CITY HALL**  
*Corner Ohio and Alabama Streets*



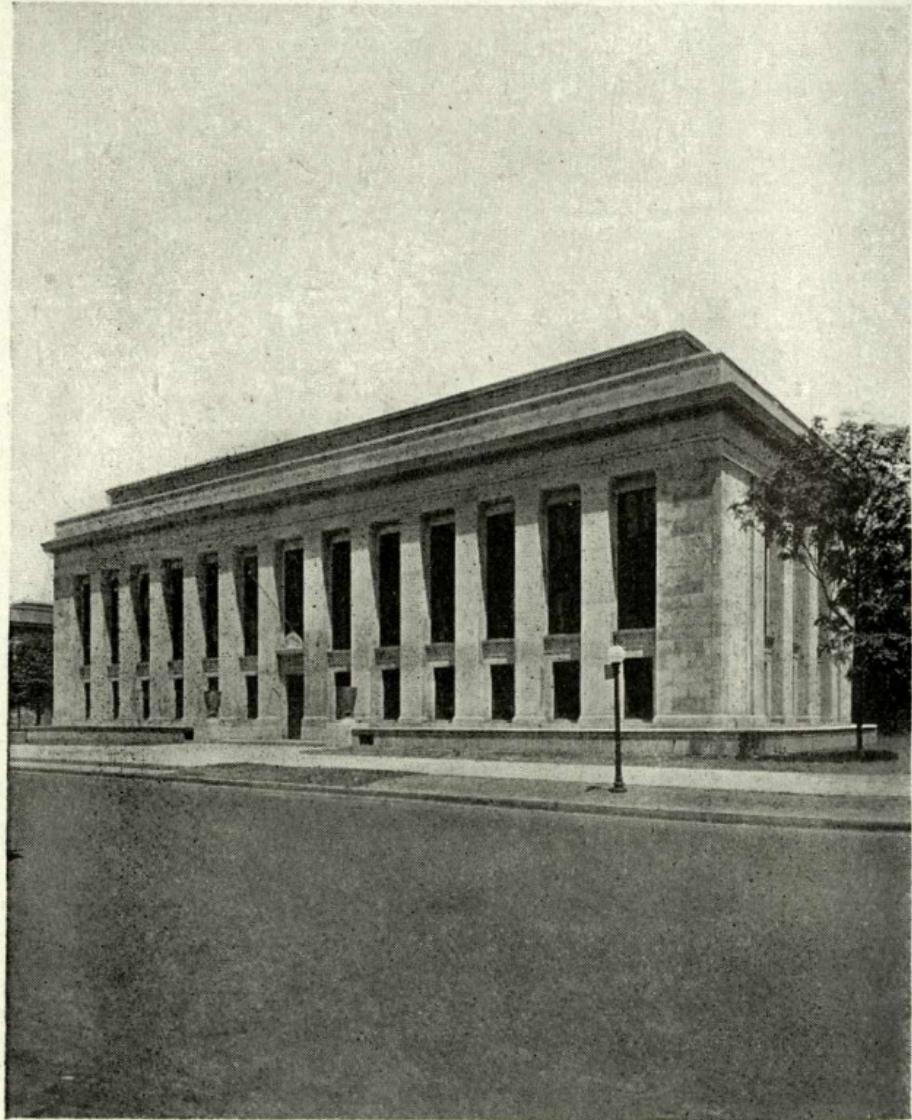
*"Reliable" Lard—Always Reliable*



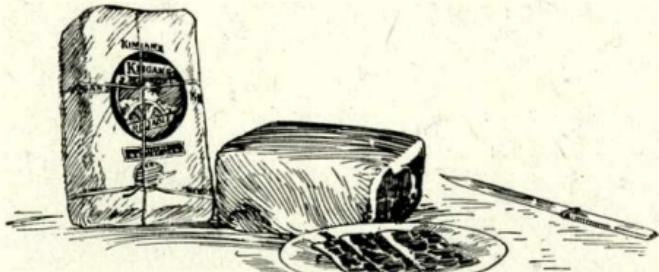
**MARION COUNTY COURT HOUSE**  
*Market, Alabama, Washington and Delaware Streets*



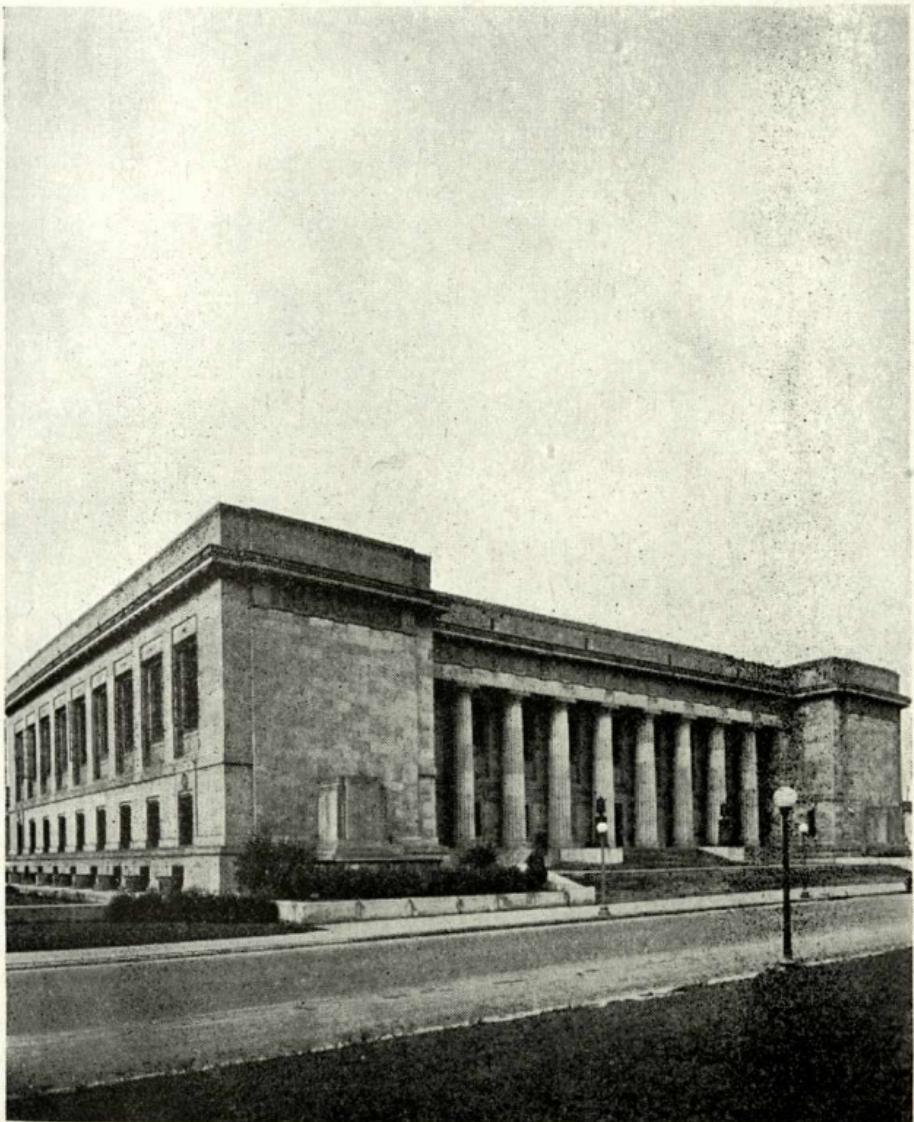
*"Reliable" Pressed Meat—A Toothy Cold-Lunch Specialty*



AMERICAN LEGION ADMINISTRATION BUILDING  
NATIONAL HEADQUARTERS  
*St. Clair and Meridian Streets*

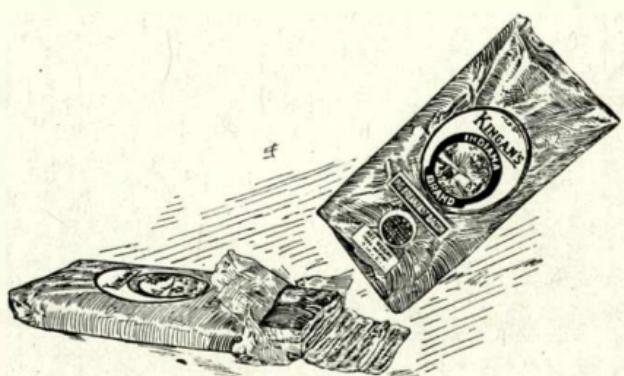


*"Reliable Square A" Boiled Ham—Delight in Every Bite*



**PUBLIC LIBRARY BUILDING—SAID TO BE FINEST EXAMPLE  
OF GREEK ARCHITECTURE IN AMERICA**

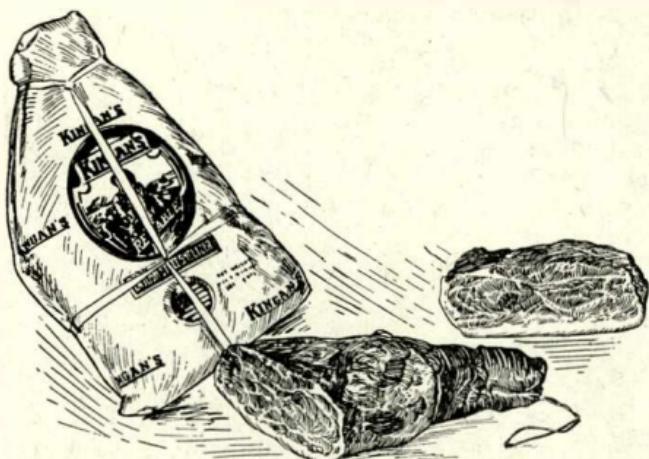
*Meridian, St. Clair and Pennsylvania Streets*



*"Indiana Pig" Bacon—A Light Bacon You'll Like*



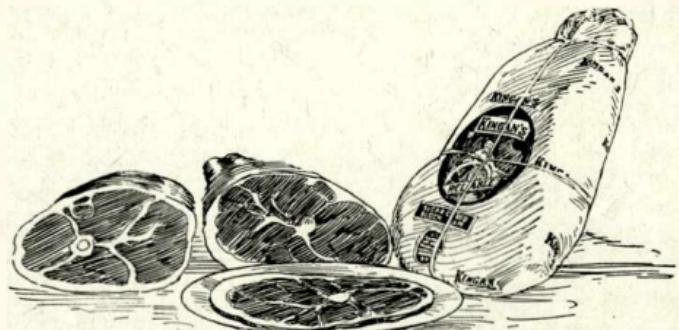
**CHAMBER OF COMMERCE BUILDING**  
*Meridian Street Facing University Park*



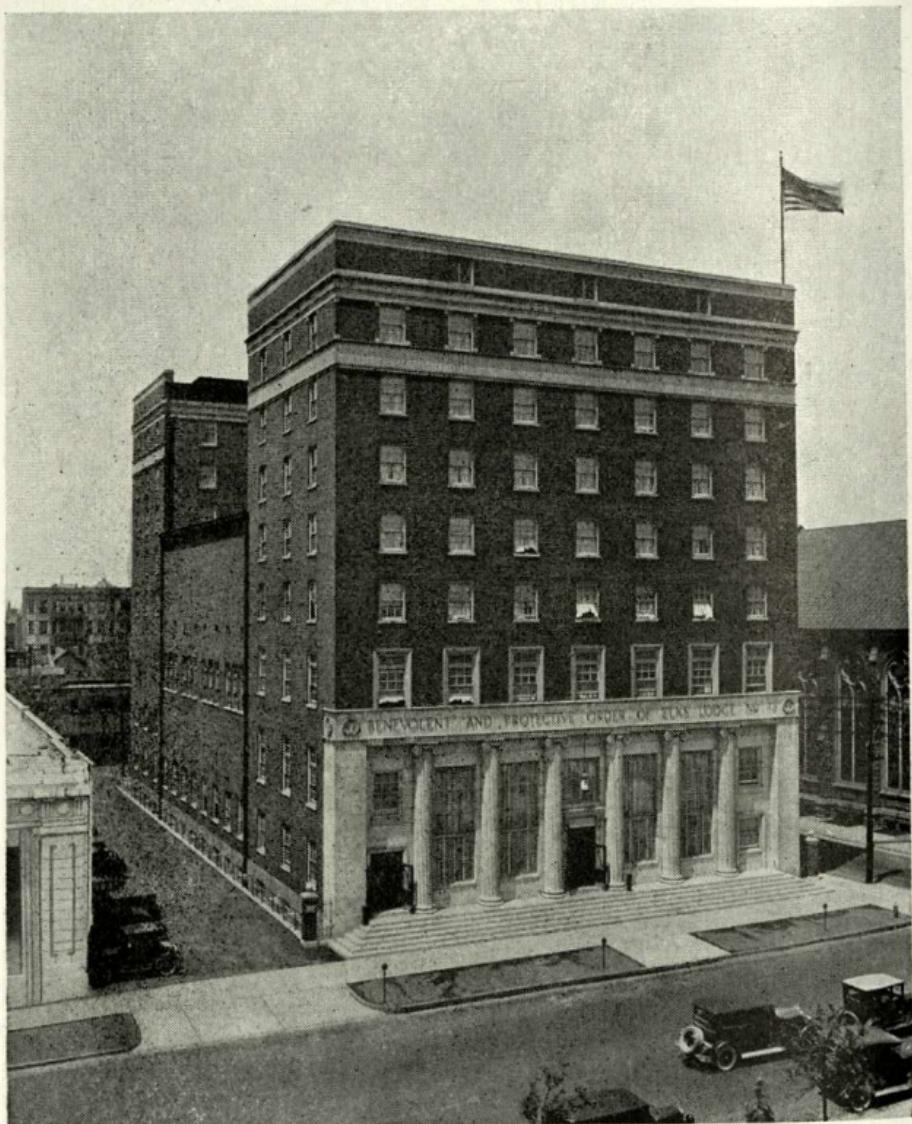
*“Reliable” Shoulder—Suitable for Cooking in Many Ways*



THE JOHN HERRON ART INSTITUTE  
AN IDEAL PLACE FOR HIGHER LEARNING  
*Sixteenth and Pennsylvania Streets*



*"Reliable" Ham—Mild, Deliciously Flavored*

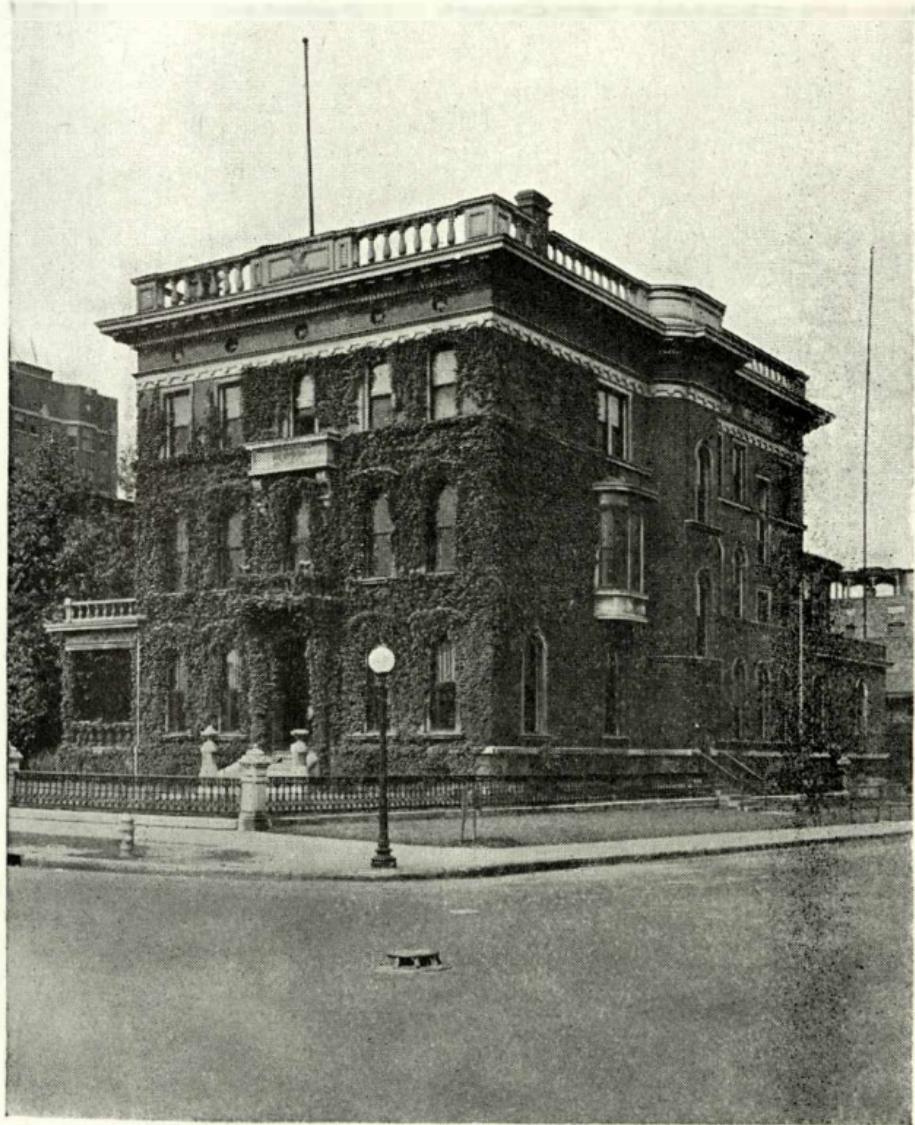


### ELKS' CLUB

*St. Clair and Meridian Streets*



*"Indiana" Lard—The Best for Baking*

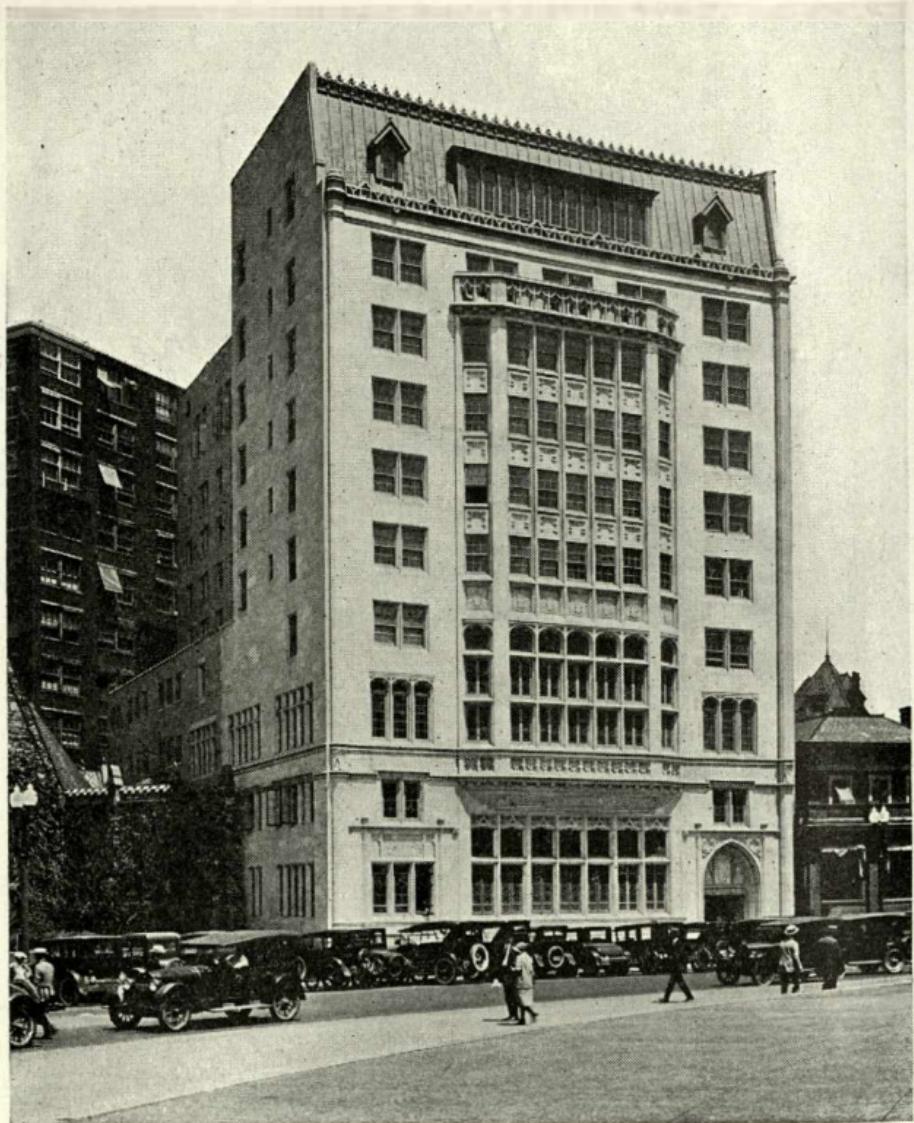


UNIVERSITY CLUB  
*Michigan and Meridian Streets*

## ENELINE FAIRBANKS MEMORIAL LIBRARY



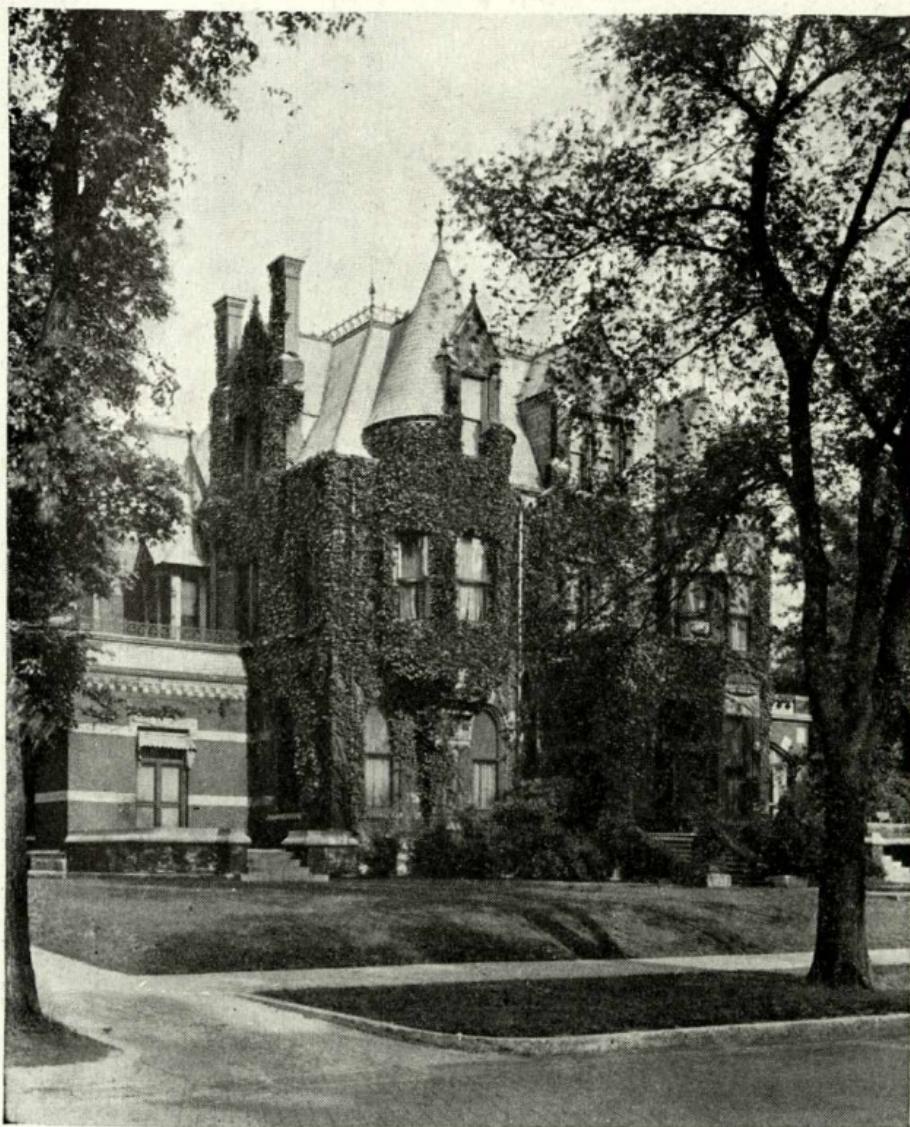
*Picnics—Try a Whole One, Boiled*



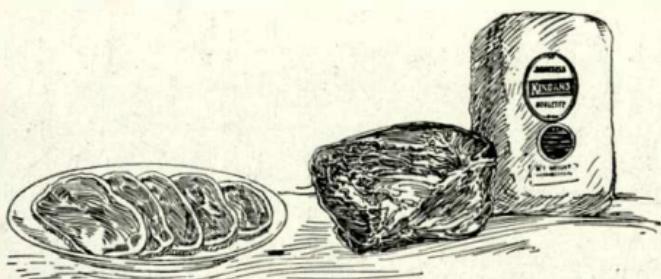
**COLUMBIA CLUB**  
*On Circle Between Meridian and Market Streets*



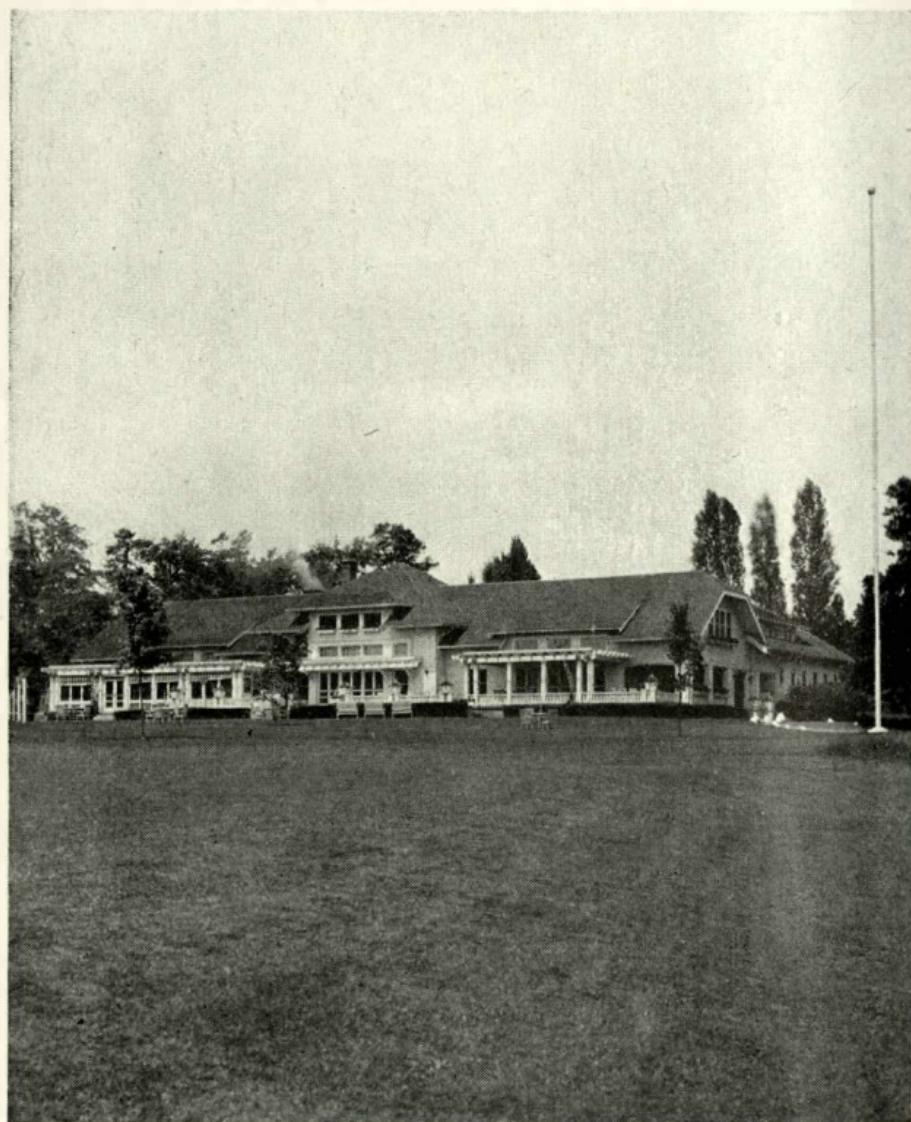
*"Reliable" Beef Extract—Delightful and Healthful*



KNIGHTS OF COLUMBUS HOME  
*Pennsylvania Street*

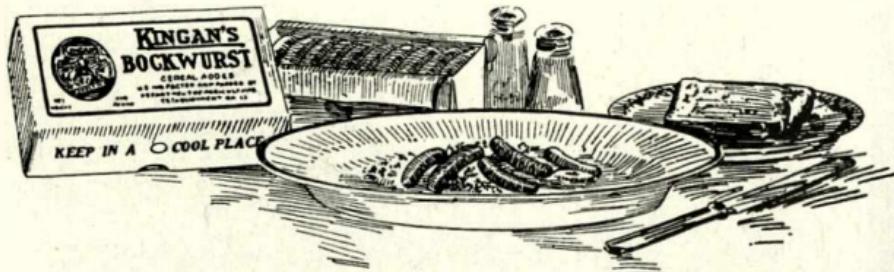


*"Reliable" Boneless Roulette—Mostly Lean, Mildly Cured*

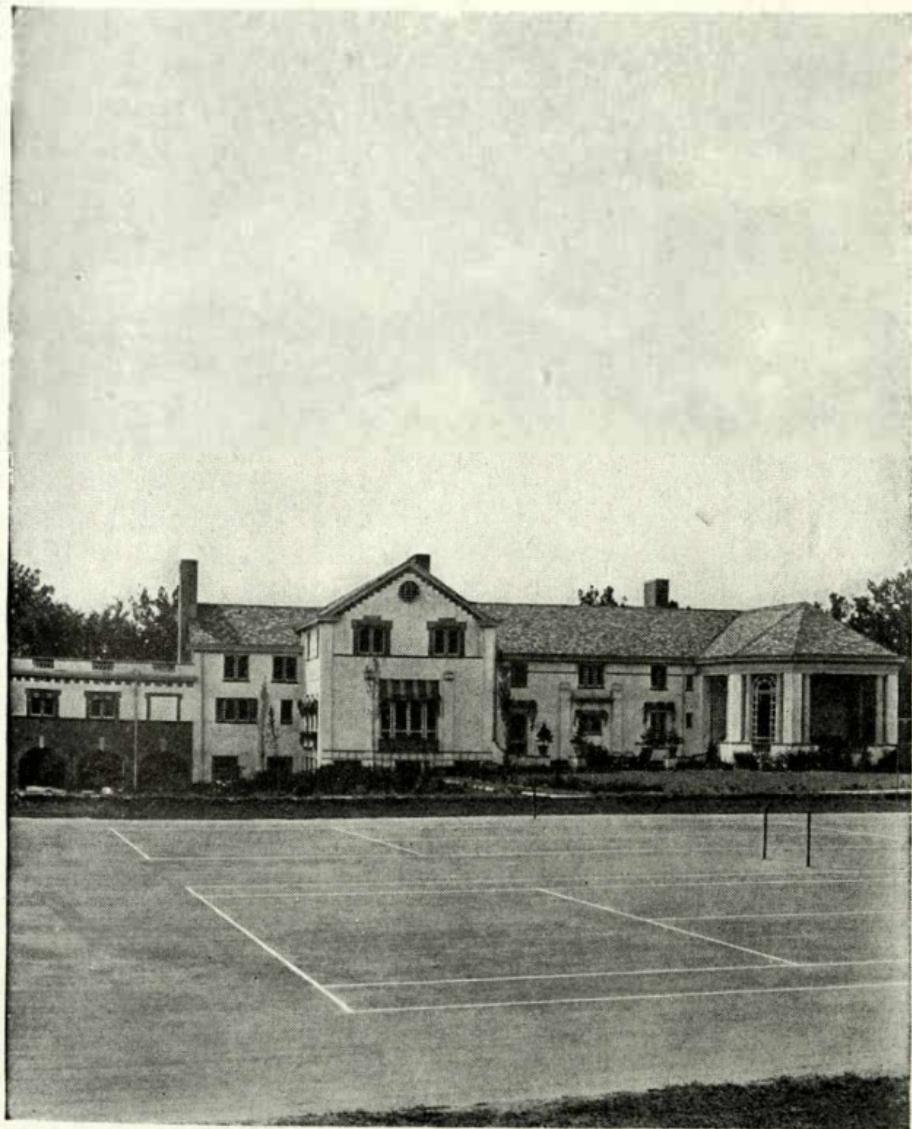


### INDIANAPOLIS COUNTRY CLUB

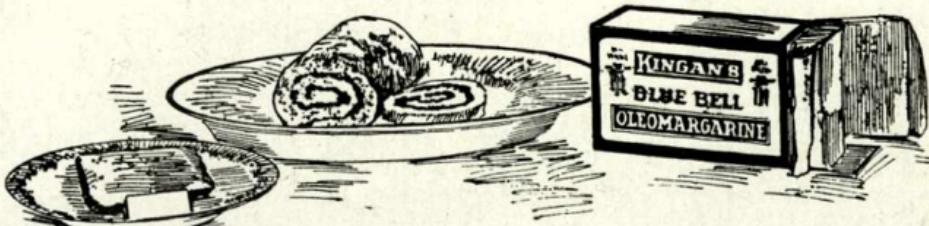
*One Mile East of Clermont, South of Crawfordsville Road*



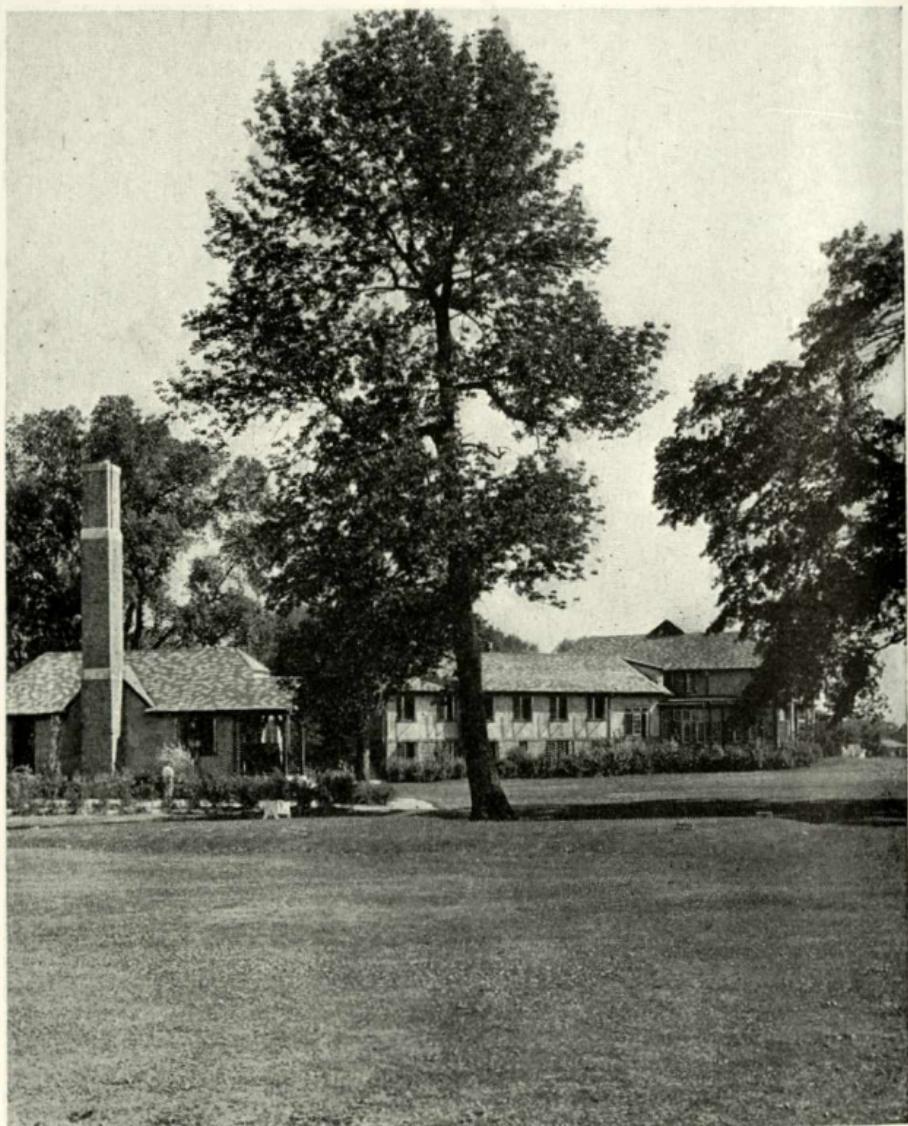
*Bockwurst—Made With Milk, Eggs and Pork*



**WOODSTOCK CLUB**  
WHERE MANY NATIONAL TENNIS MEETS ARE HELD  
*Thirty-sixth Street and Northwestern Avenue*



*"Blue Bell" Oleomargarine—For Table Use, Cooking and Baking*



**BROADMOOR COUNTRY CLUB**  
*Kessler Boulevard at Cooper Avenue*



*"Reliable" Mince Meat—Makes Fine Pies*



## INDIANAPOLIS ATHLETIC CLUB

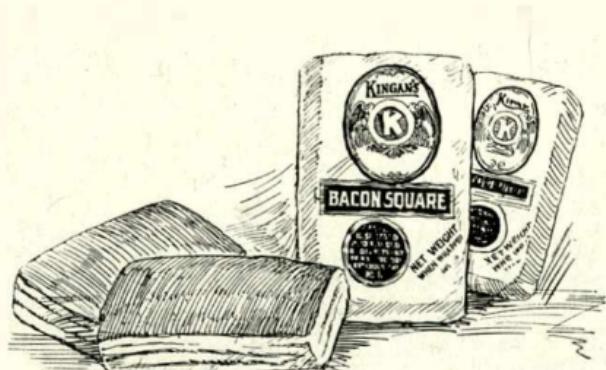
*Vermont and Meridian Streets*



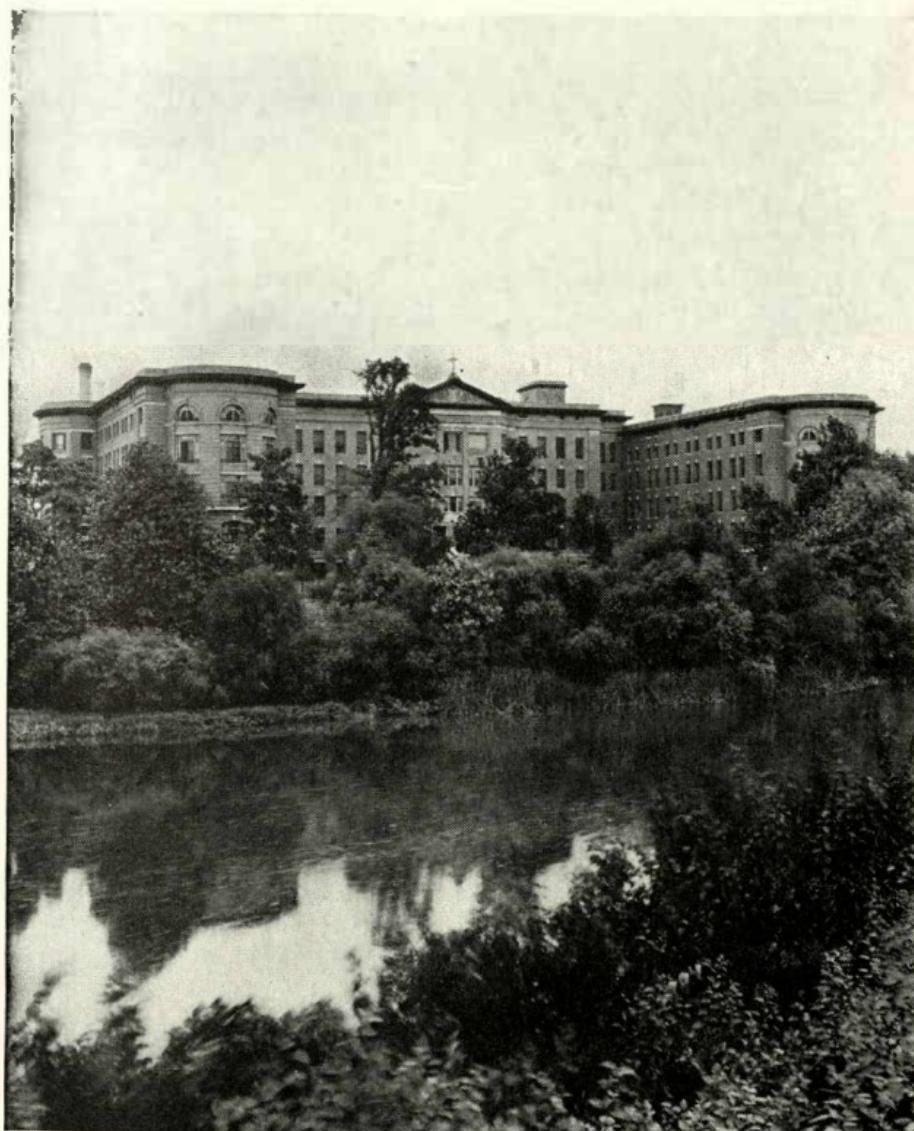
*Lunch Tongue—A Luncheon Specialty*



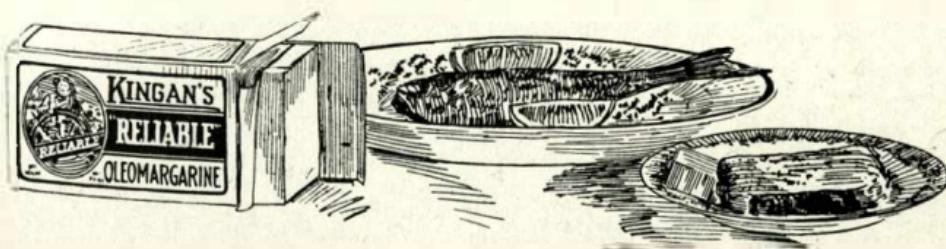
METHODIST HOSPITAL  
*Capitol Avenue, Sixteenth Street and Senate Avenue*



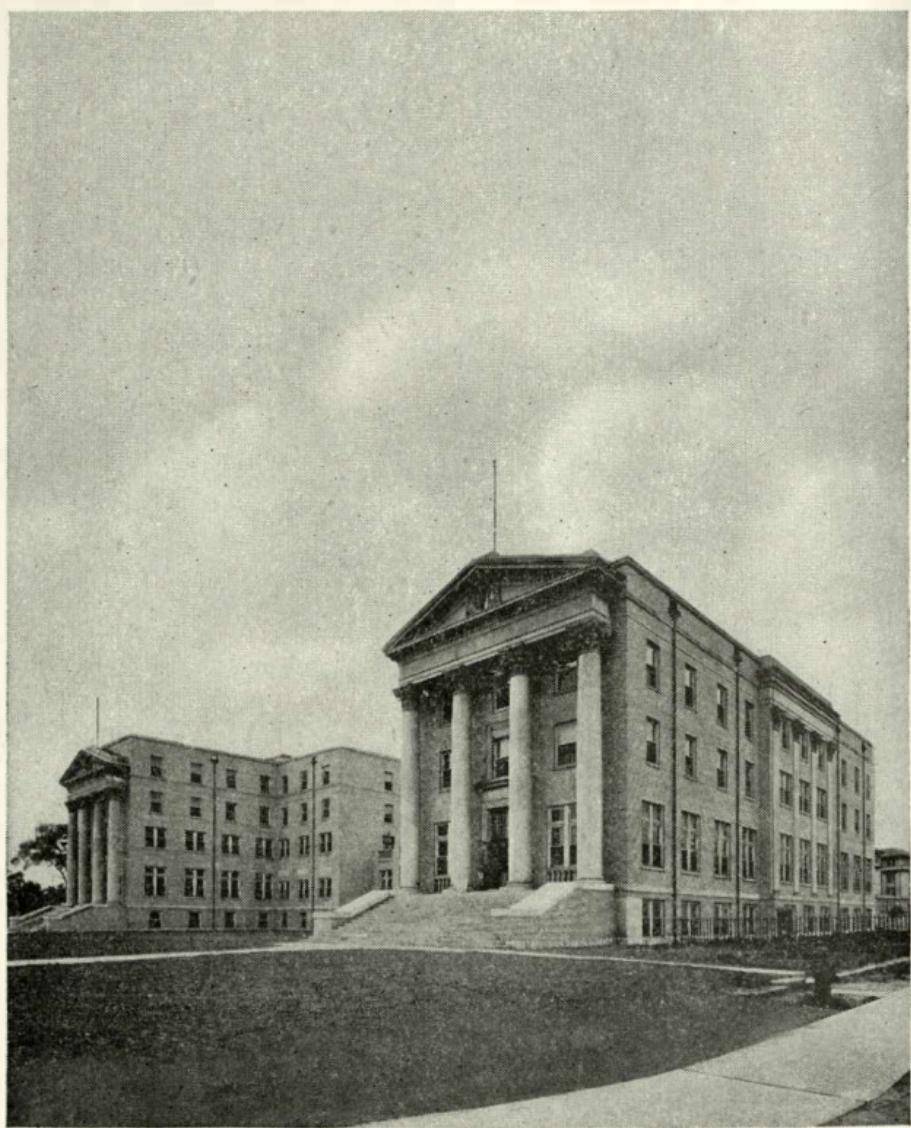
*"Circle K" Bacon Squares—Just right for boiling  
—Good, too, sliced and fried*



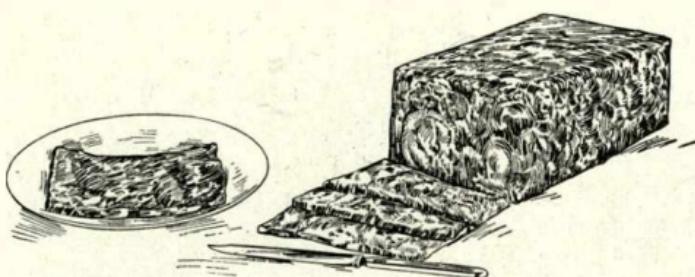
**VIEW OF ST. VINCENT'S HOSPITAL FROM FALL CREEK**  
*Fall Creek Boulevard Between Illinois Street  
and Capitol Avenue*



*"Reliable" Oleomargarine—Churned Fresh Daily, Economical*



**TWO UNITS OF CITY HOSPITAL**  
*Locke and Tenth Streets*

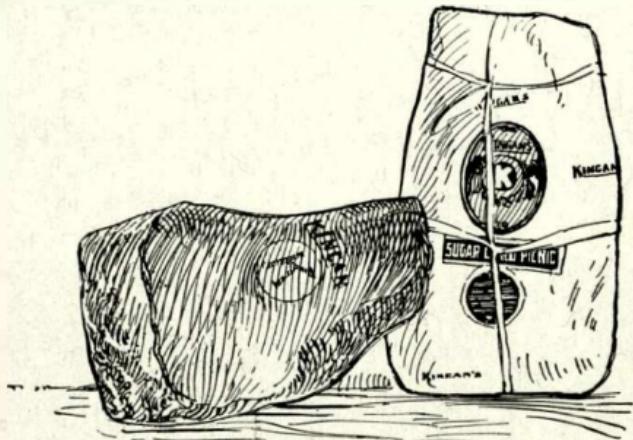


*Spiced Boneless Feet—Just Slice and Serve*

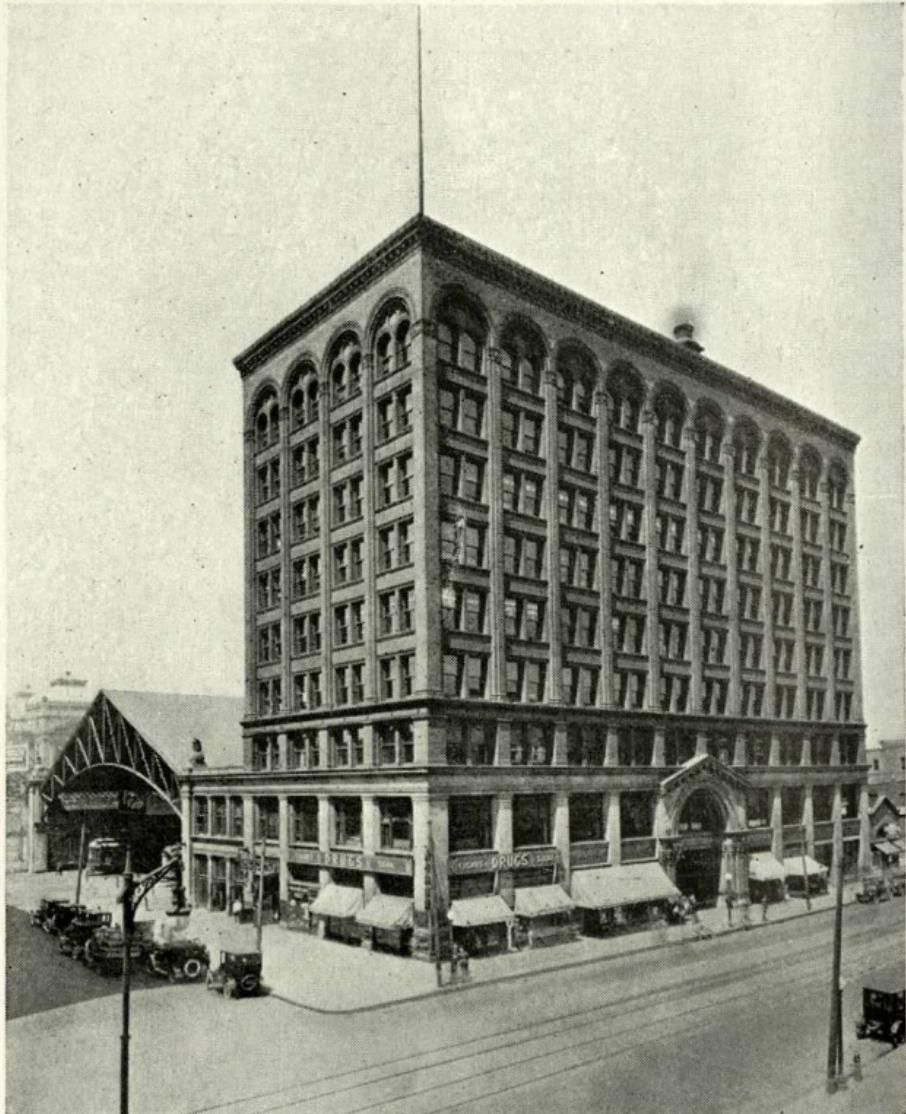


### UNION PASSENGER STATION

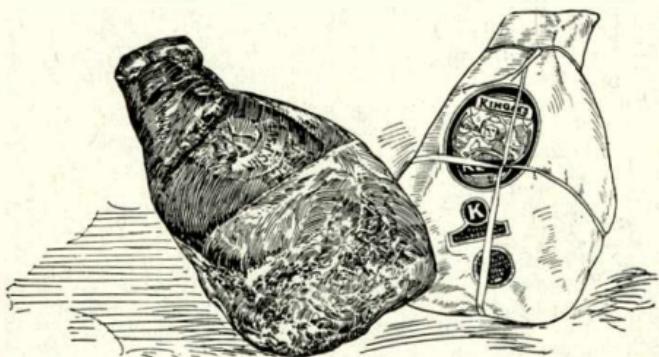
*Jackson Place and Illinois Street*



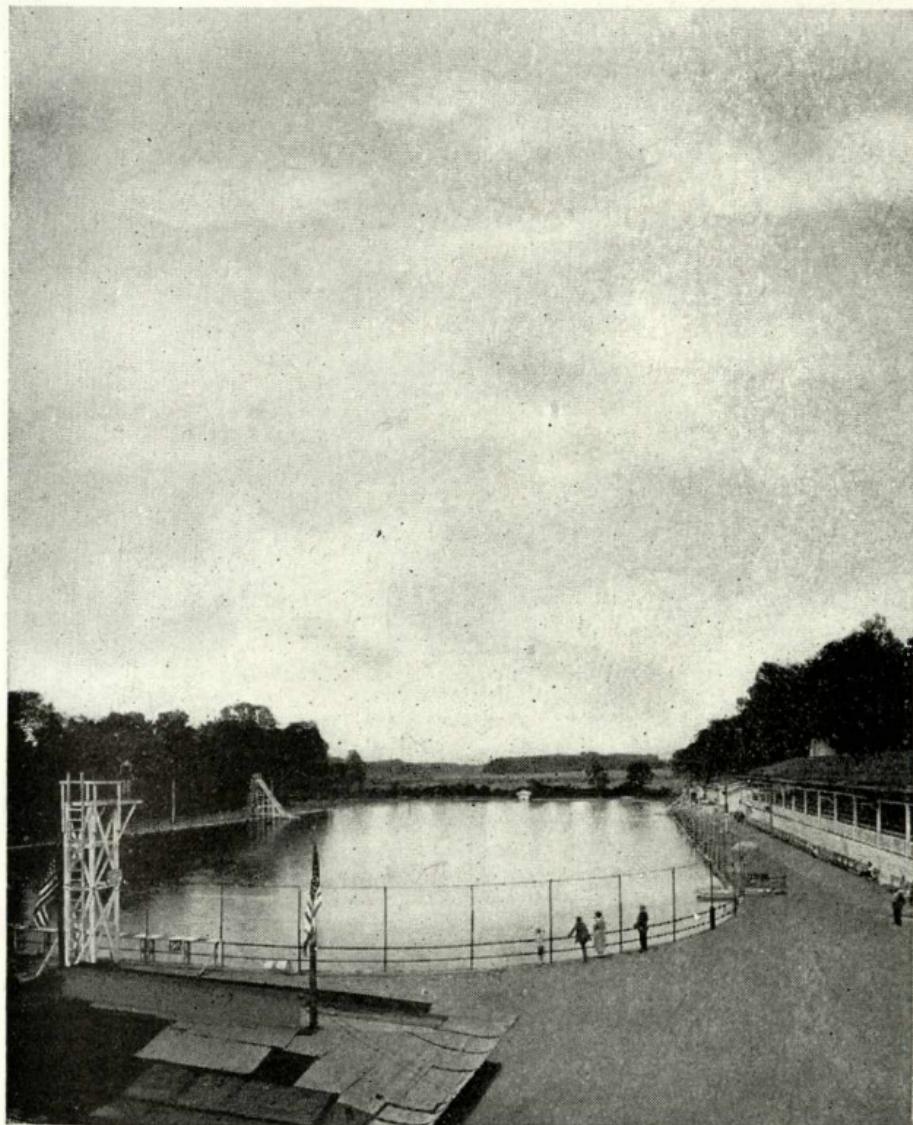
*"Circle K" Skinned Picnic—Mild and Sweet, Very Nice*



**TRACTION TERMINAL STATION**  
**THE GREATEST STATION OF ITS KIND IN THE WORLD**  
*Illinois and Market Streets*



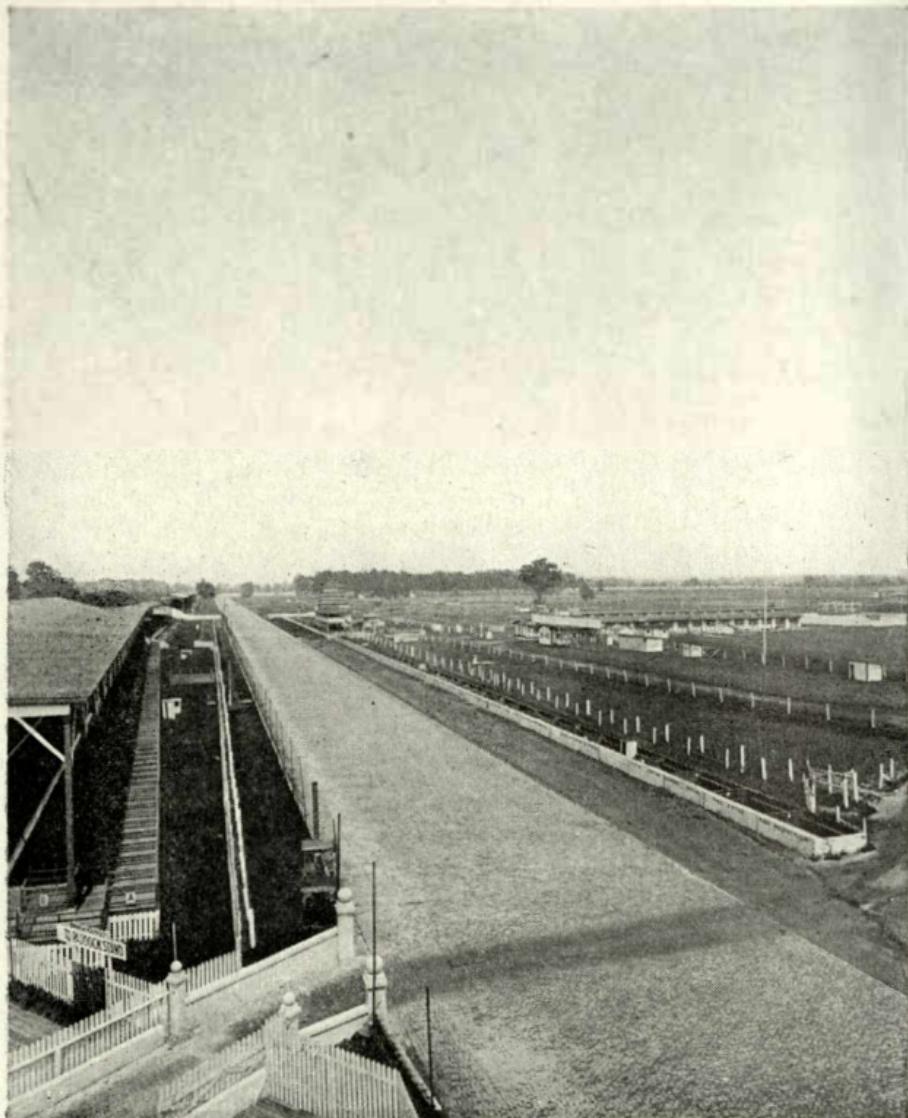
*"Reliable Circle K" Skinned Ham—Juicy and Full of Flavor*



**A SECTION OF BROAD RIPPLE SWIMMING POOL**  
**THE LARGEST CONCRETE POOL IN THE WORLD**



*Square Boiled Ham—No Waste—Delicious.*



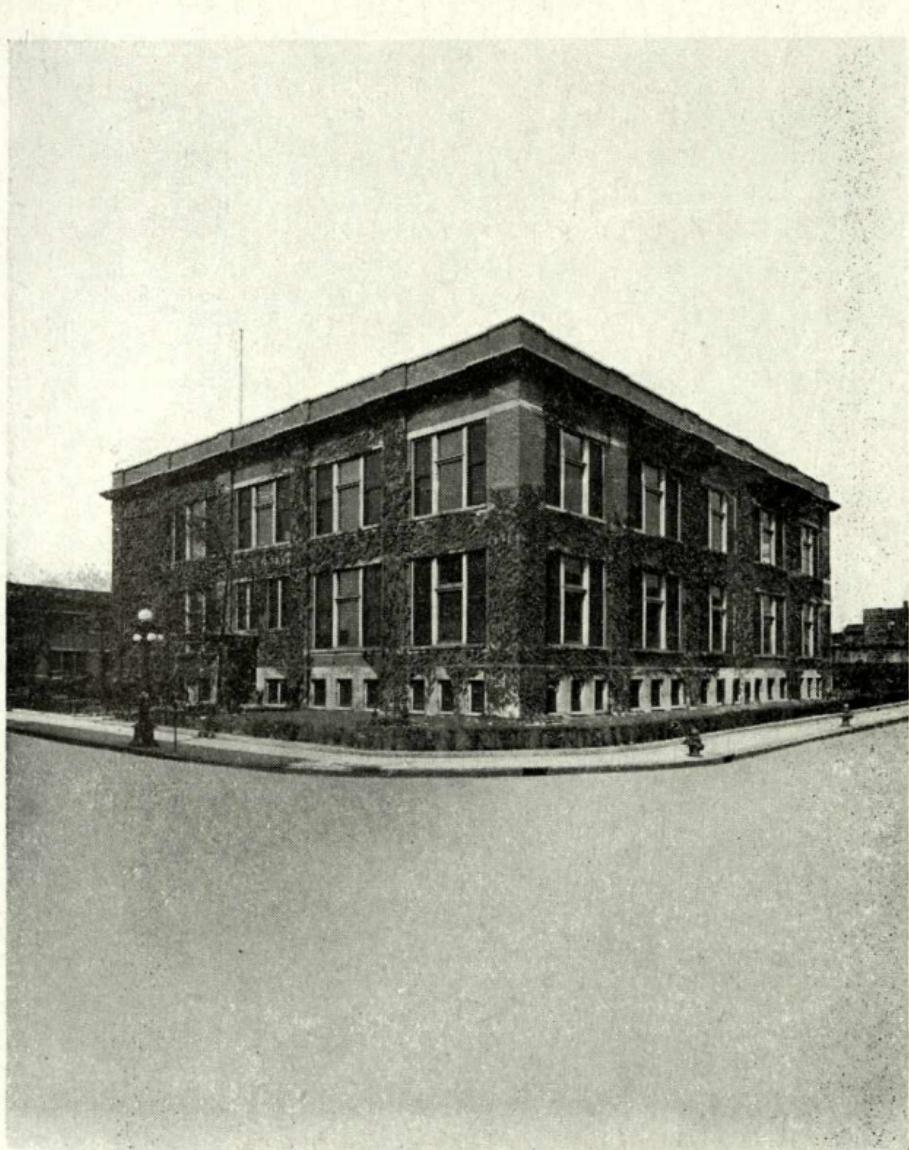
**HOME STRETCH INDIANAPOLIS MOTOR SPEEDWAY**

**THE GREATEST MOTOR SPEEDWAY IN THE WORLD**

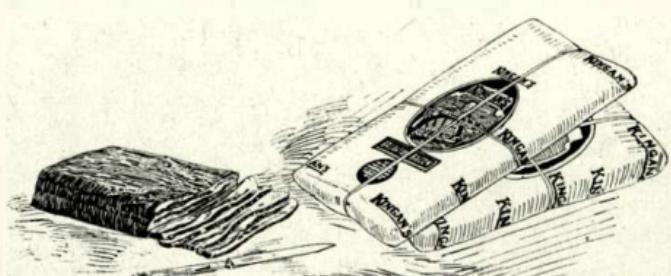
*On Crawfordsville Road Northwest of Indianapolis*



*"Reliable" Lard—Kettle Rendered—All Pork*



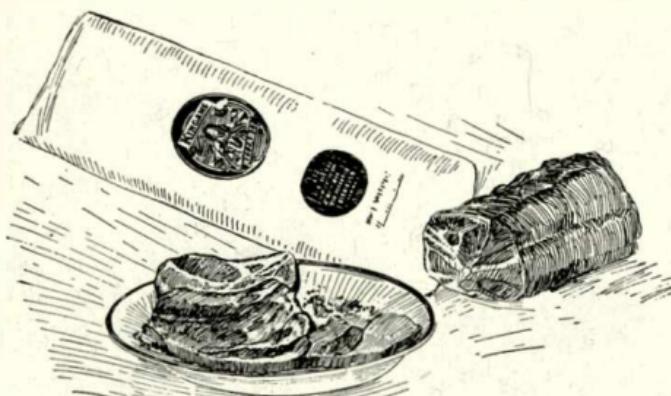
GENERAL OFFICE—KINGAN & CO.  
*Blackford and Maryland Streets*



*"Reliable" Bacon—You'll Like the Flavor*



NORTH SIDE OF WASHINGTON STREET LOOKING EAST  
FROM LINCOLN HOTEL



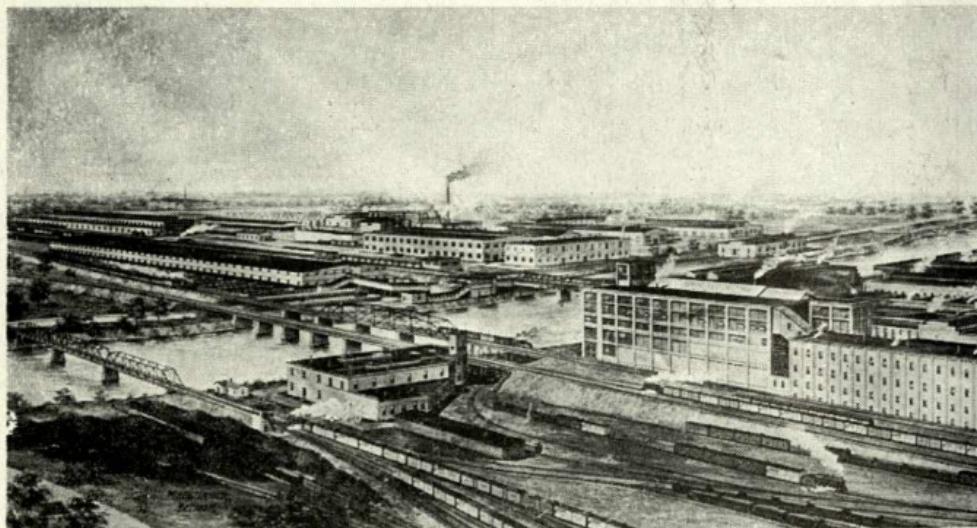
*Canadian Style Bacon—Excellent Sliced and Fried*



SOUTH SIDE OF WASHINGTON STREET LOOKING EAST  
FROM CLAYPOOL HOTEL



*Canned Meats—A Kind for Every Taste*



## *Our Relation to the Farmer and Stock Raiser*

THE business of Kingan & Co. was started in 1845 in the north of Ireland and the Kingan brothers, who were the founders, not only handled the product of Irish hogs but were also importers of American meats.

With the increasing growth of the business, they decided to start a house in America to provide their European business with the necessary product, so in 1851 they established their first plant in this country; in Brooklyn, New York, but after a short stay there they came further west and after packing hogs for a few years in Cincinnati they, in 1862, moved their main packing house to Indianapolis, where their business has since steadily increased to its present proportions.

Besides their main plant in Indianapolis, Kingan & Co. have branch houses throughout the United States and selling connections in practically all of the foreign countries.

In the early years the meat packer could only buy his live stock in the winter months and the producer had no market for his animals in the heat of summer.

In Kingan & Co.'s plant in Indianapolis was first tried and perfected, after many costly experiments, the application of artificial refrigeration to the chilling and packing of meats, thus creating winter conditions in the chill rooms throughout the summer months, making summer killing possible.

This development marked an epoch in the live stock industry and, as machinery and methods were improved, has furnished an all-year-round market to the producer for his live stock.

Through the years there has been built up a system of marketing live stock through the national stockyards of the country, affording the producer a ready cash market for his produce on any business day during the year, an advantage enjoyed by few other industries.

Believing that the live stock producer can have more competition in disposing of his animals in the stockyards, we, having no interest financially or otherwise in any yards, support this method of marketing by buying our supplies in the regular stockyards.

Our business has grown from the small beginning by adhering to the highest standard of quality and encouraging the breeding and raising of the highest quality of live stock. Indiana's live stock industry has grown along with us.

Daily capacity: 10,000 hogs, 1,500 cattle, 1,000 sheep, 1,000 calves.



### *Our Relation to the Consumer*

AS meat packers, our function is to bridge the gap between the live stock raiser on the farm and the retail dealer in the cities, both in this country and abroad.

In the early days, the largest centers of population were on the Eastern seaboard and were practically self supporting, but as they grew they had to look to the agricultural development of the middle west for their supplies of meat. This led to the establishment of the large meat packing centers in the heart of the farming section of the country, where the animals were slaughtered and the meats processed into the finished product, suitable for the retail dealer to distribute to the consumer.

In converting the live stock into their brands of meats, lard, etc., Kingan & Co. exercise every care. The slaughtering and further handling of the hogs and cattle which come into their plant is done by skilled workmen, by modern methods, under most hygienic conditions and under the constant supervision of a corps of inspectors, both of our own and of the Federal Bureau of Animal Industry.

Thus, when you buy meats bearing the "Kingan" label or stamp, you can feel sure that they are pure, clean, sound and wholesome in every respect.

Having prepared the food products, we have built up a system of distribution, comprising refrigerator cars, delivery trucks, etc., whereby even the most perishable goods can be successfully shipped to far distant points, so that your dealer is able to supply you, at any season of the year, with smoked meats that are mildly cured and newly smoked and fresh meats that are really fresh.

By means of the organization that Kingan & Co., through years of experience, have built up, the city dweller many thousands of miles away from the Packing House has on his table, every day in the year, the product of live stock of the farms of Indiana in a form and in a condition which appeals to the most delicate palate.

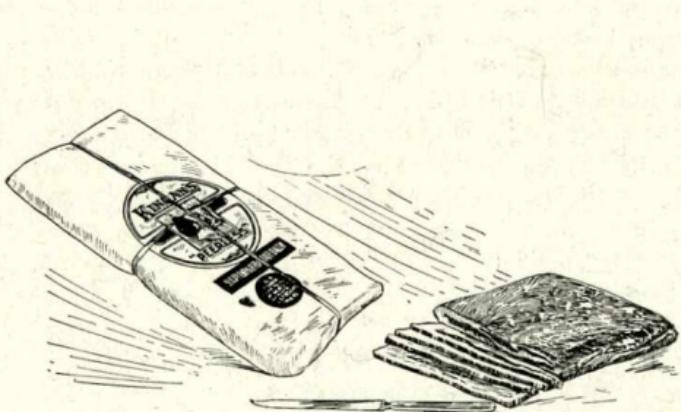
*Ask for*

**KINGAN'S "RELIABLE" BRAND MEATS**

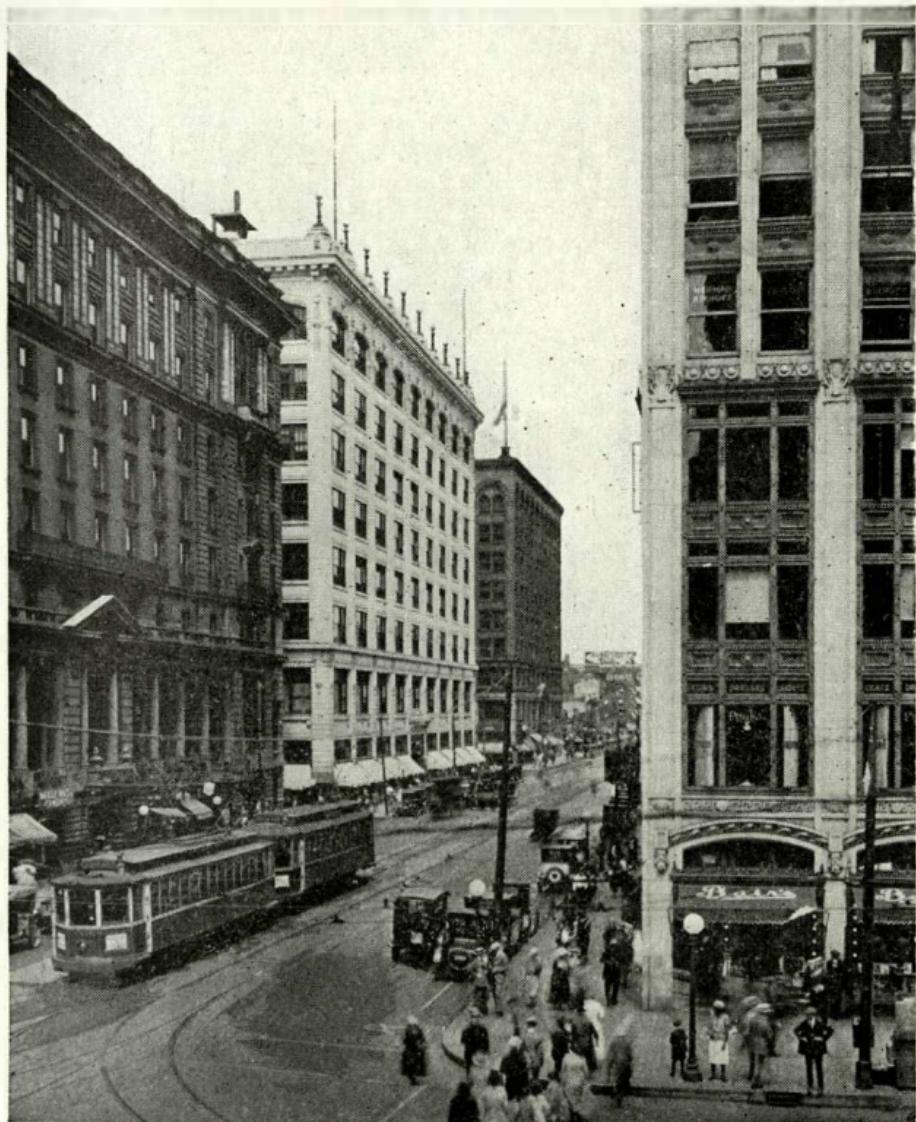
*"You'll Like the Flavor"*



MERIDIAN STREET LOOKING NORTH FROM MARYLAND STREET



*"Peerless" Bacon—Light, Lean and Sweet*



ILLINOIS STREET NORTH FROM WASHINGTON STREET



*Skinned Shoulder—Sugar Cured—Appetizing*



PENNSYLVANIA STREET NORTH FROM MARKET STREET

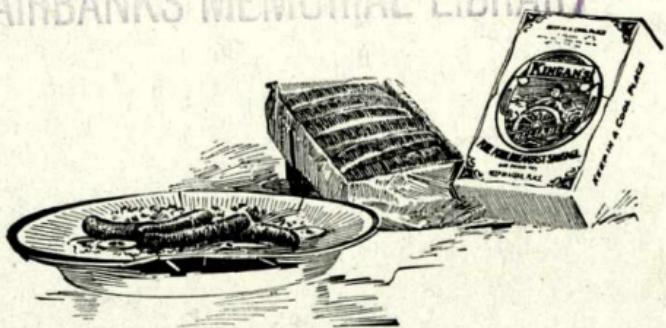


F. F. V. Ham (Long Cut)—Cured Country Style—Just Bake One Once



BOARD OF TRADE AND HUME-MANSUR BUILDINGS  
*Ohio and Meridian Streets*

EWELINE FAIRBANKS MEMORIAL LIBRARY



"Reliable" Breakfast Sausage—Strictly All Pork—A Real Treat



**ILLINOIS BUILDING**  
*Illinois at Market Street*



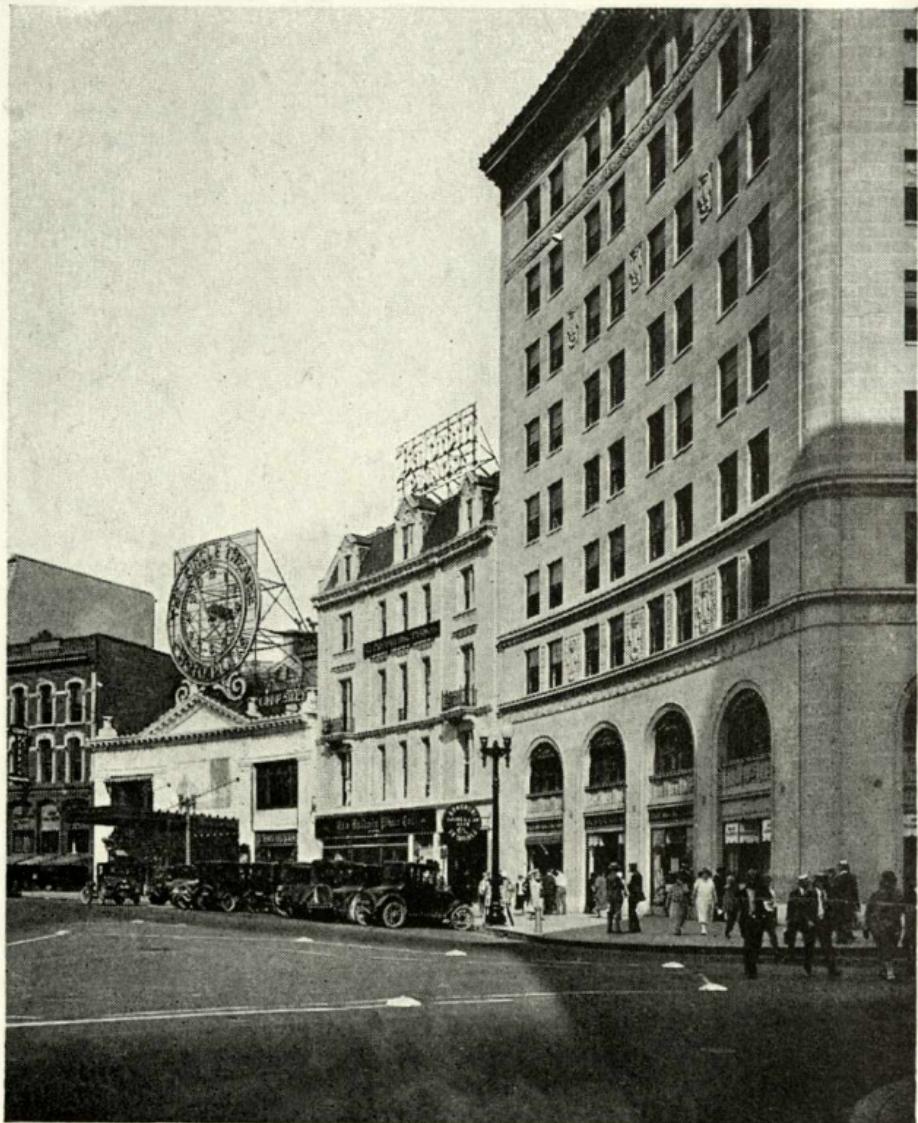
*Sliced Bacon and Sliced Dried Beef—A Trial Will Be Worth While*



**MERIDIAN STREET SOUTH FROM CIRCLE**  
CONTINENTAL BANK AND GUARANTY BUILDINGS IN FOREGROUND



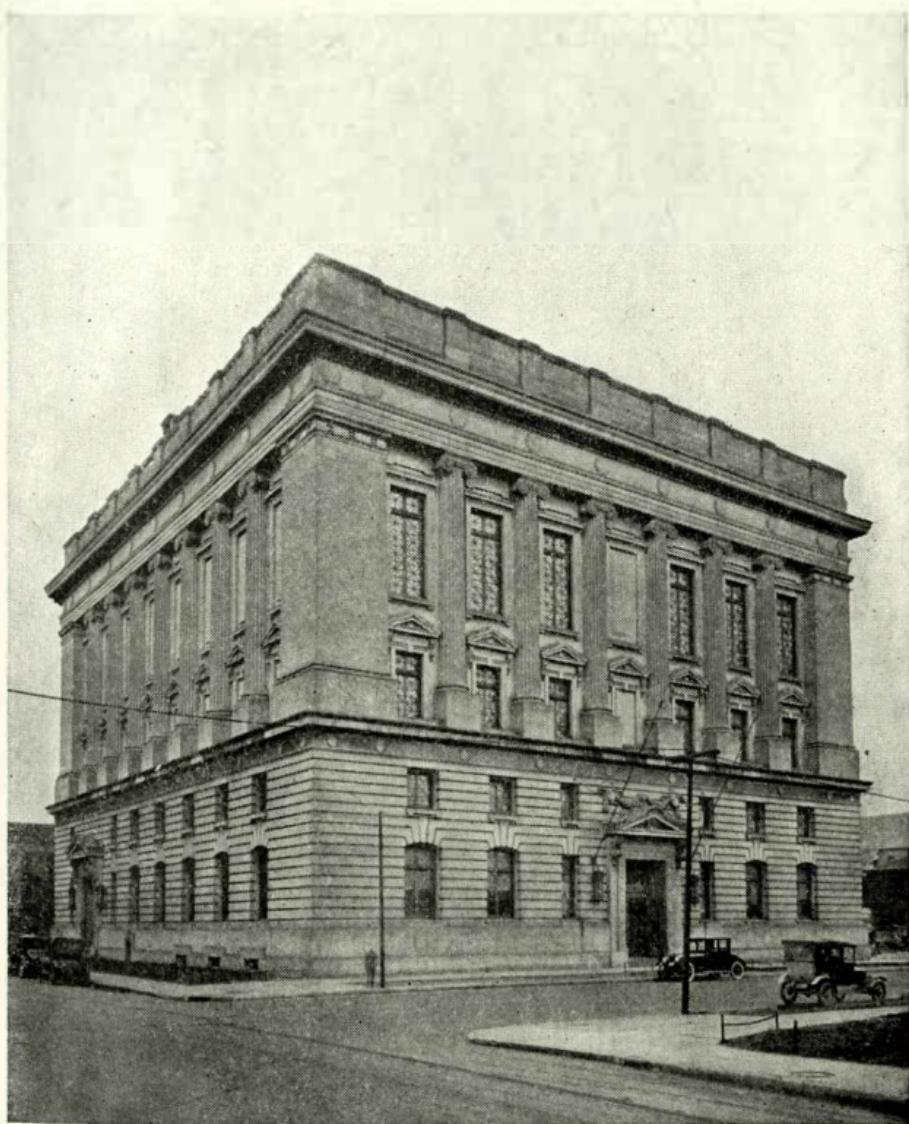
*Corned Beef Hash—It Calls for More*



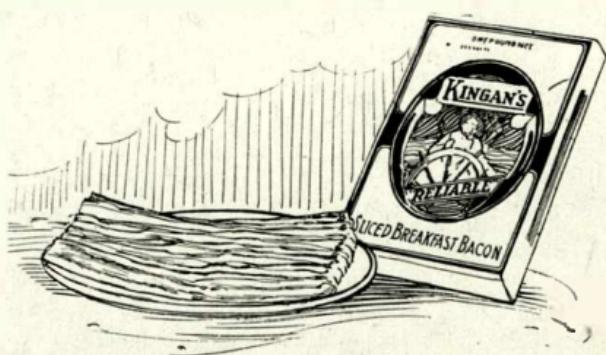
SECTION OF SOUTHEAST SEGMENT OF CIRCLE



*Shefford Brand Cheese—Just Bound to Please*



MASONIC TEMPLE  
*North and Illinois Streets*

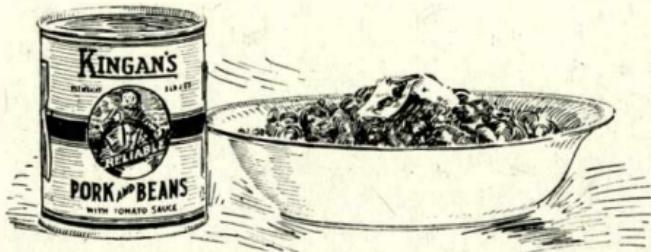


*"Reliable" Sliced Bacon—A Source of Satisfaction*



### MURAT TEMPLE

*Michigan Street, Massachusetts Avenue and New Jersey Street*



*Pork and Beans—Excellent Hot or Cold*

EVELINE FAIRBANKS MEMORIAL LIBRARY



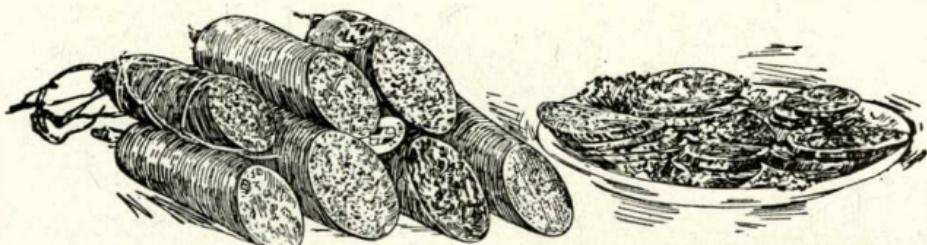
HOME OF JAMES WHITCOMB RILEY—WHERE THE  
HOOSIER POET LIVED AND DIED  
*Lockerbie Street*



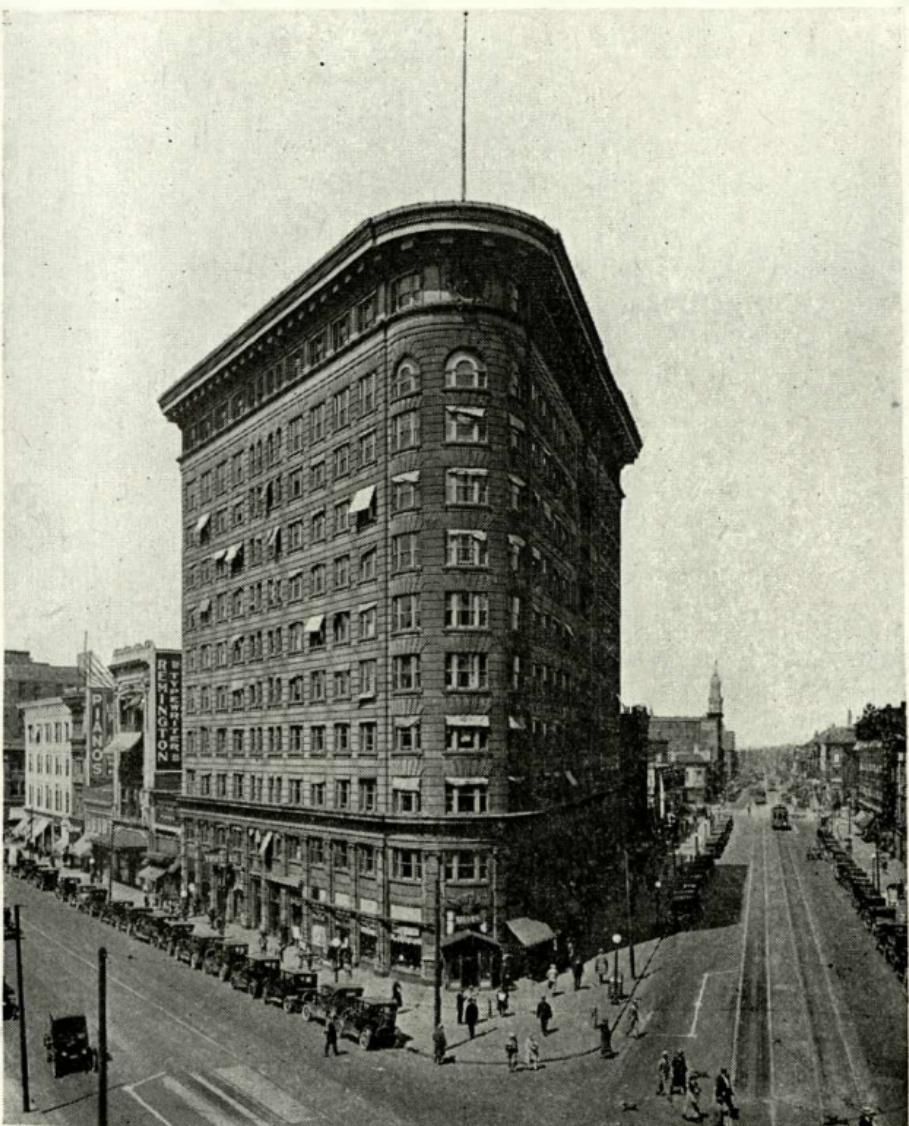
*Italian Ham—(La Perla Prosciutto)  
Deliziosissimo—Impareggiabile*



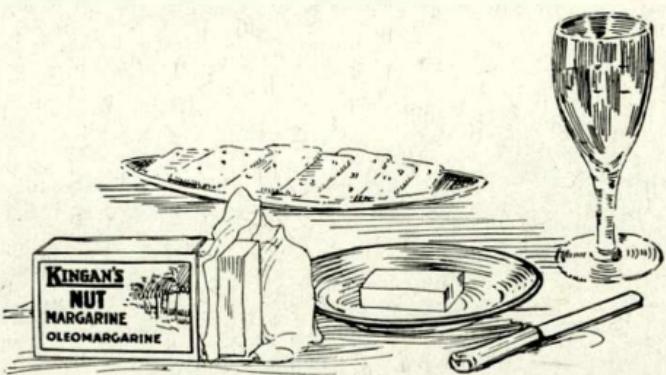
MEDICAL ARTS BUILDING  
*Pennsylvania and Michigan Streets*



*Sausage—All Kinds, All Good*



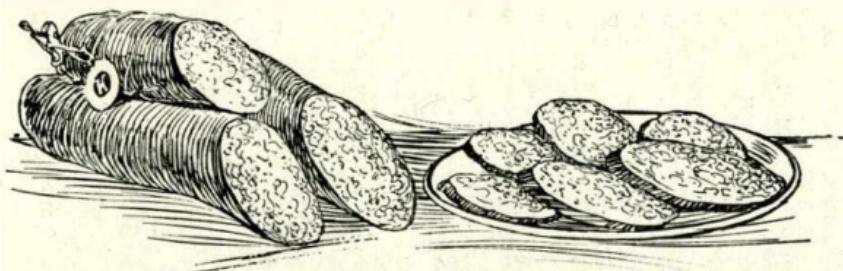
**KNIGHTS OF PYTHIAS BUILDING**  
*Pennsylvania Street and Massachusetts Avenue*



*Nut Margarine—A Better Butter Substitute*



**SEVERIN HOTEL**  
*Georgia and Illinois Streets*

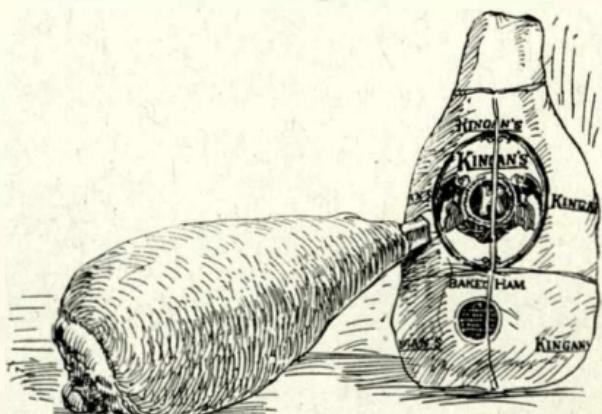


*Dry Sausage—None Better*



### WASHINGTON HOTEL

*East Washington Street Between Meridian and Pennsylvania*



*"Circle K" Baked Ham—Baked to just the right turn*



MAROTT HOTEL  
*Meridian Street at Fall Creek*



*Corned Beef—Easy to Prepare—Satisfying*



### HOTEL LINCOLN

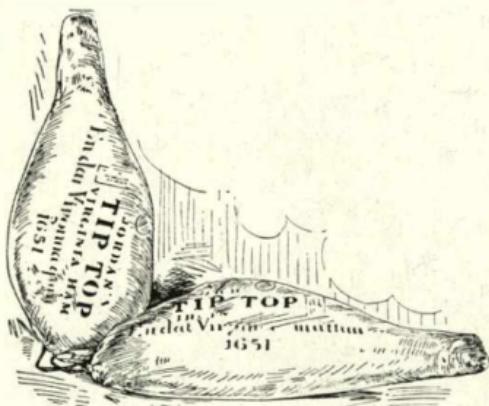
*Kentucky Avenue and West Washington Street*



*Pickled Pigs Feet—Good Boiled or Fried*



**CLAYPOOL HOTEL**  
*Illinois and Washington Streets*



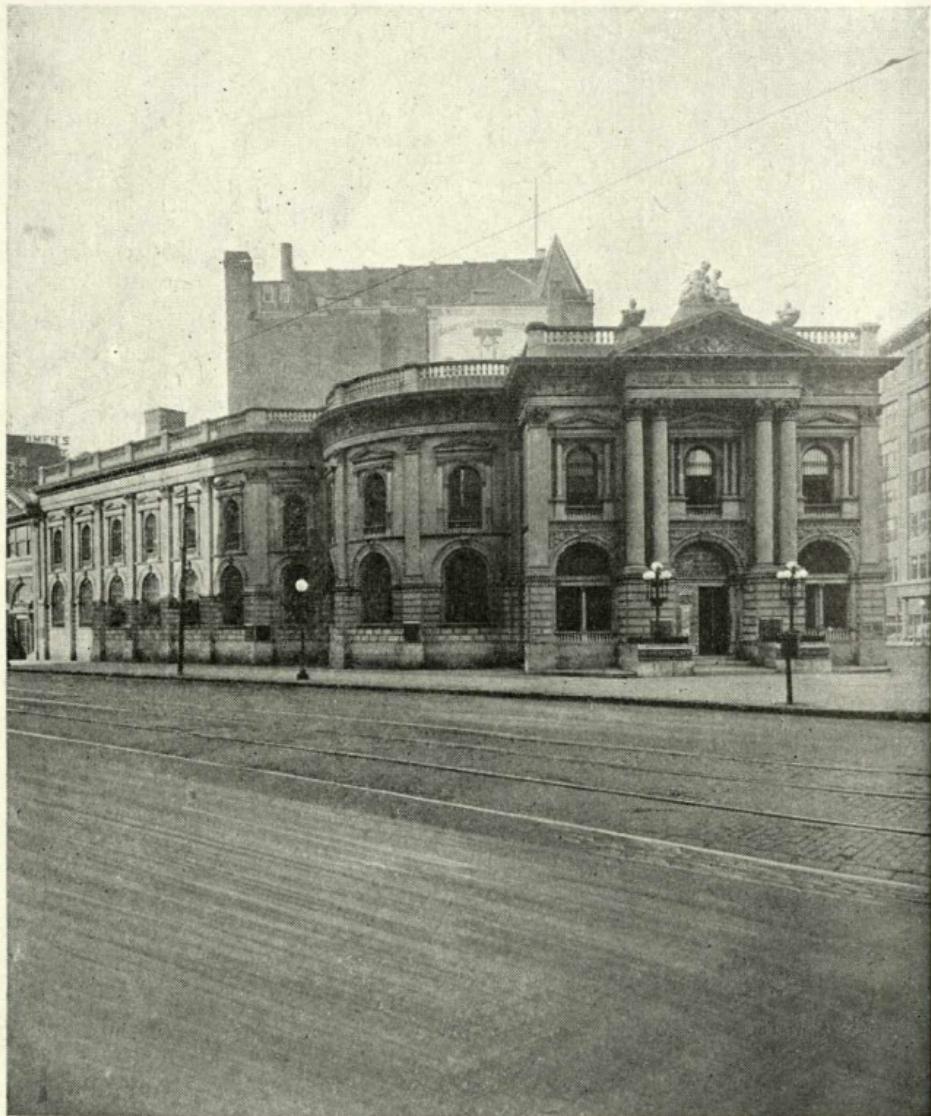
**"Tip Top" Ham—A Real Virginia Ham, Truly a Delicacy Baked**



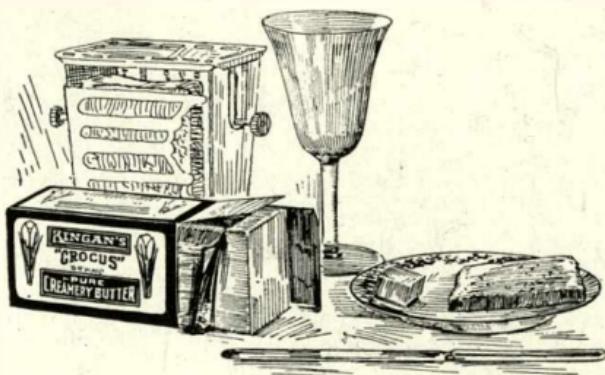
TEST BUILDING AND ENGLISH HOTEL  
*On Circle and Market Street*



*"Reliable" Minced Luncheon Meat—Ideal Fare for Open Air*



INDIANA NATIONAL BANK  
*Virginia Avenue and Pennsylvania Street*



**"Crocus" Butter—There Is No Better Butter**



## FLETCHER SAVINGS AND TRUST BUILDING

*Market and Pennsylvania Streets*

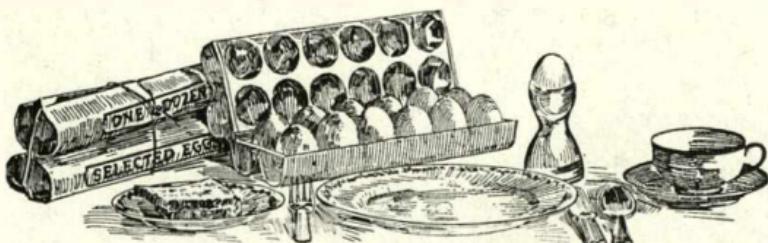


*Dried Beef—Tender and Tastily Flavored*

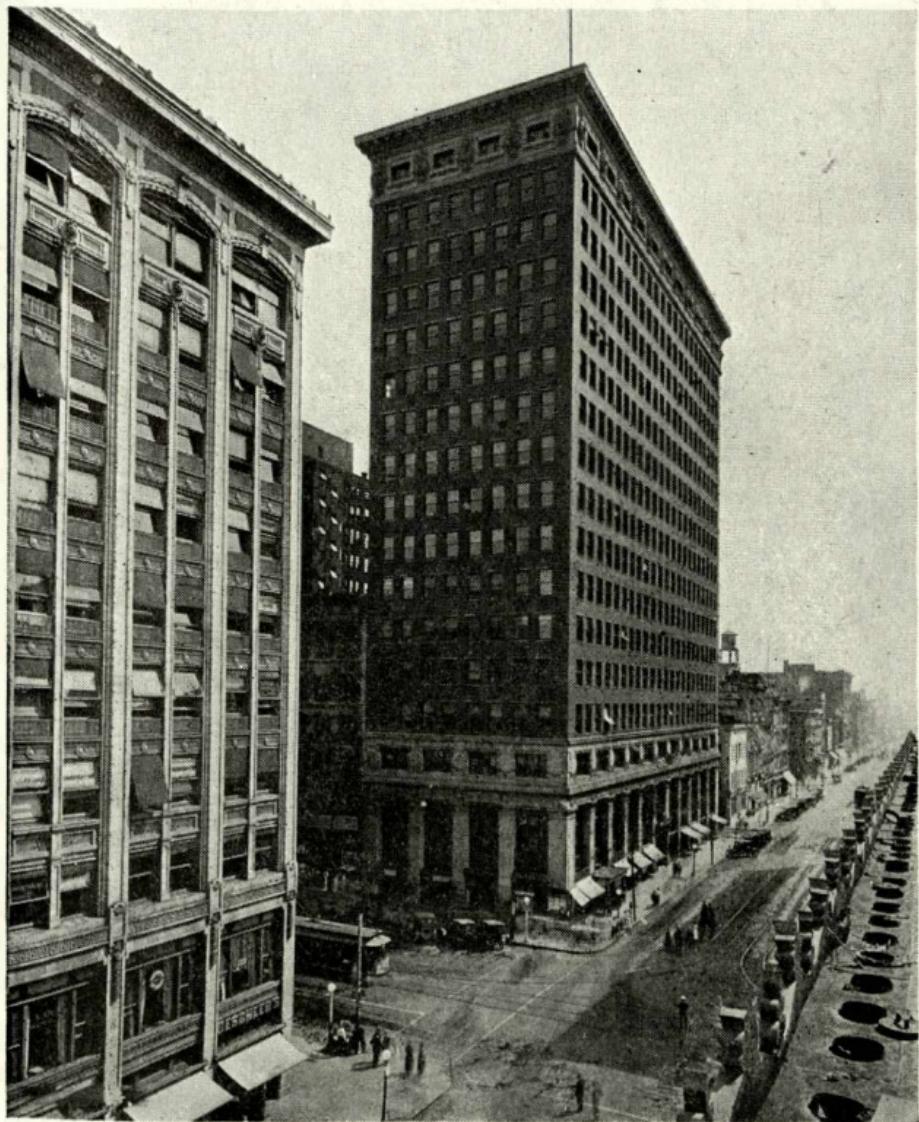


ODD FELLOWS, NATIONAL CITY BANK AND  
MEYER-KISER BANK BUILDINGS

*East Washington Street Between Pennsylvania and Delaware Streets*



Eggs—Large and Strictly Fresh



**KAHN AND MERCHANTS BANK BUILDINGS**

*Corner Washington and Meridian Streets*

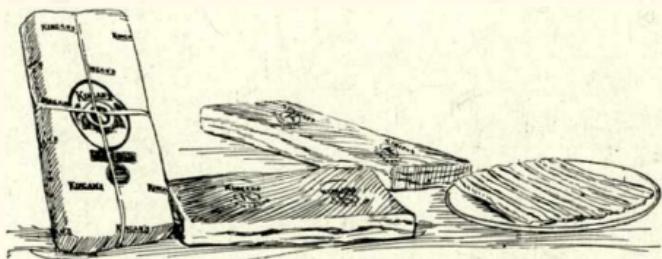
ESTELINE FAIRBANKS MEMORIAL HOSPITAL



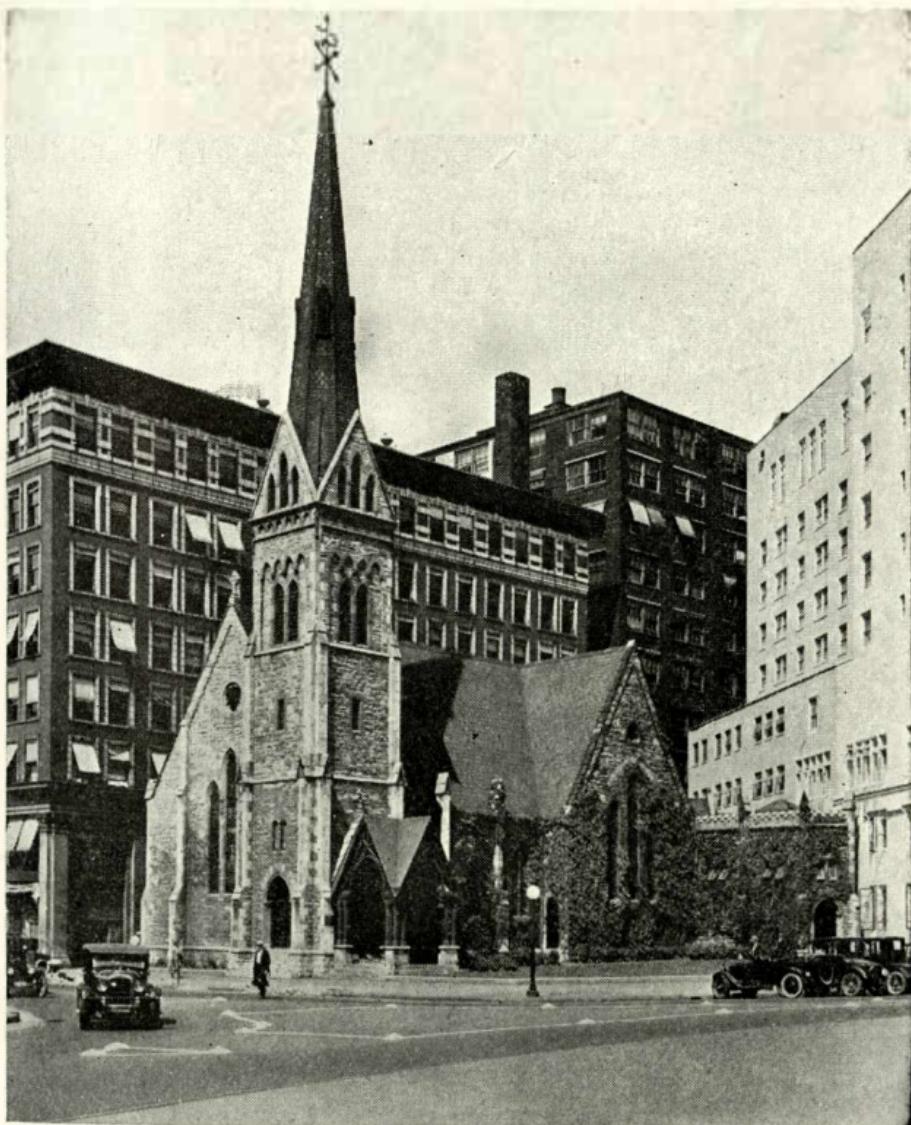
*"Reliable" Ham—Sugar Cured, Tender, Juicy*



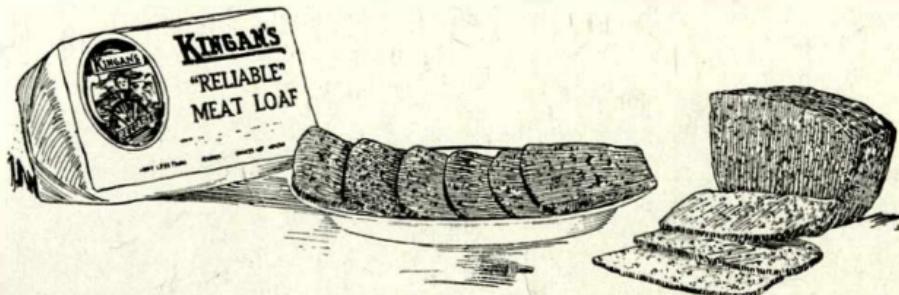
**CITY TRUST BUILDING**  
*Corner Market and Delaware Streets*



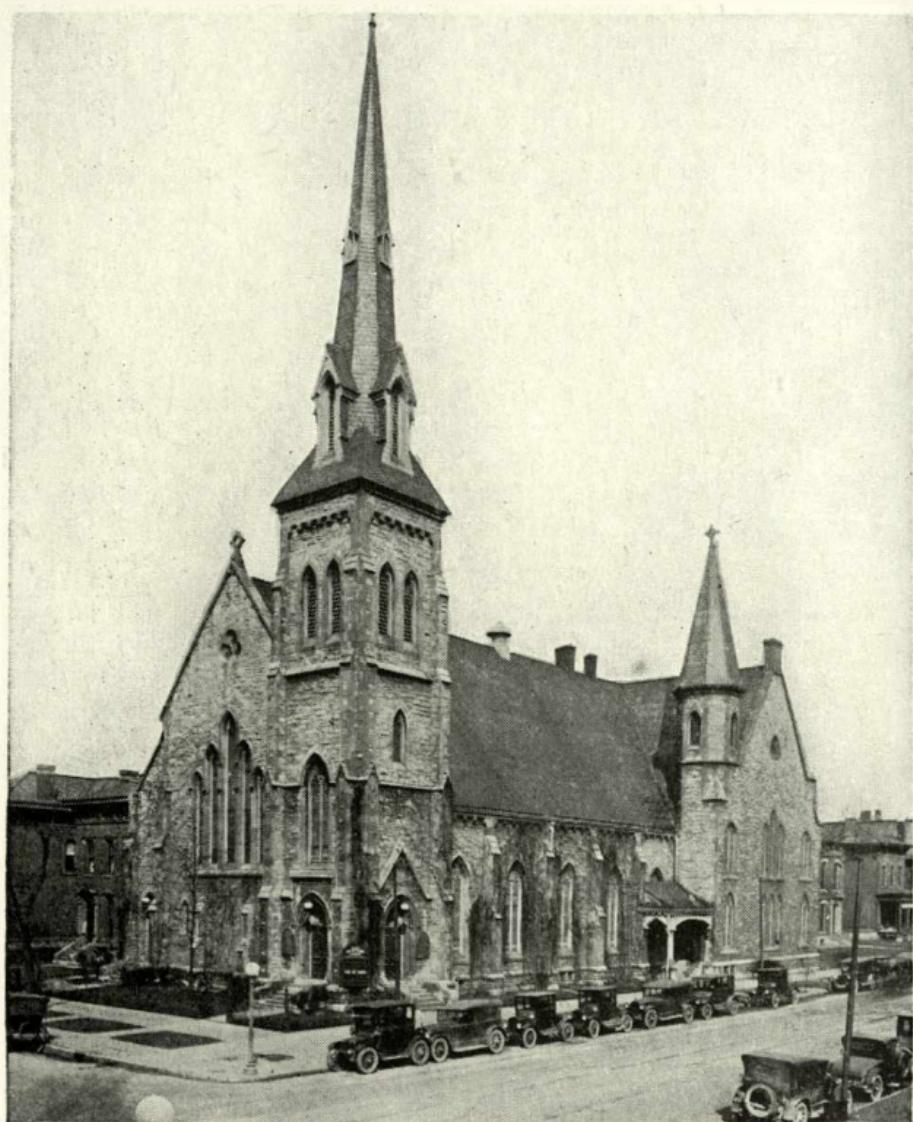
*"Circle K" Bacon—It's Mighty Good*



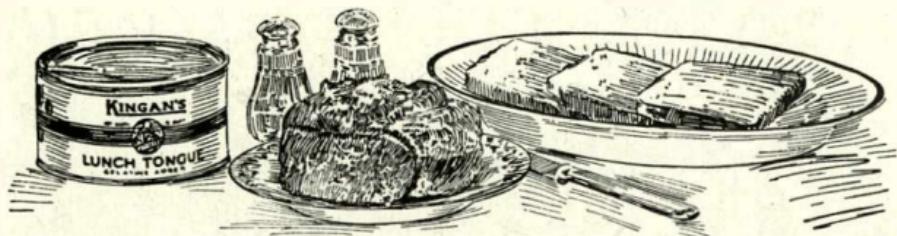
CHRIST CHURCH ON MONUMENT CIRCLE



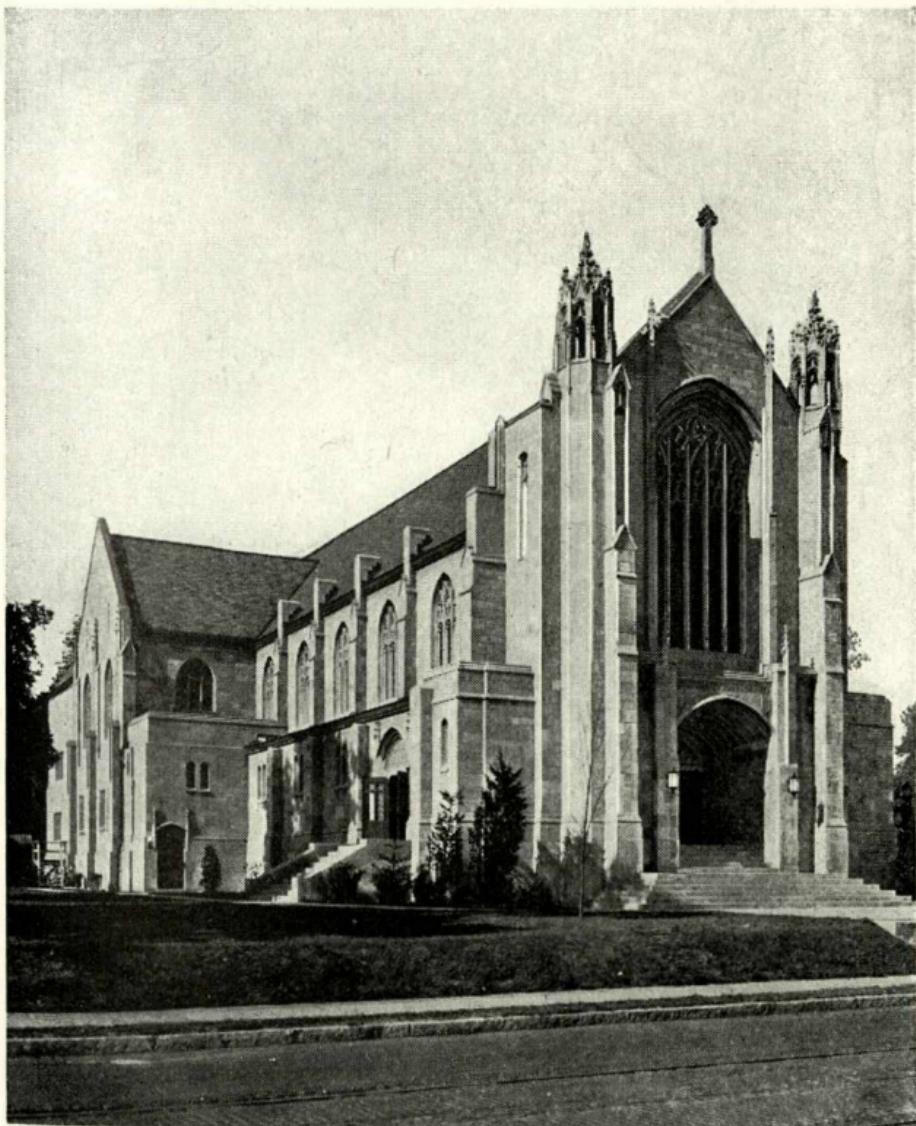
*Meat Loaf—Better Than Home Made*



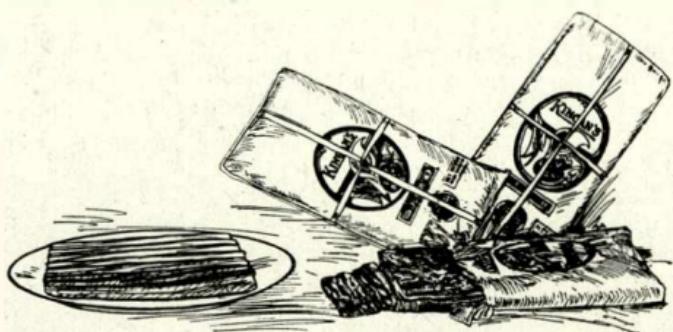
SECOND PRESBYTERIAN CHURCH  
*Corner Pennsylvania and Vermont Streets*



*Lunch Tongue—Flavor and Tender*



**TABERNACLE PRESBYTERIAN CHURCH**  
*Corner Central Avenue and Thirty-fourth Street*



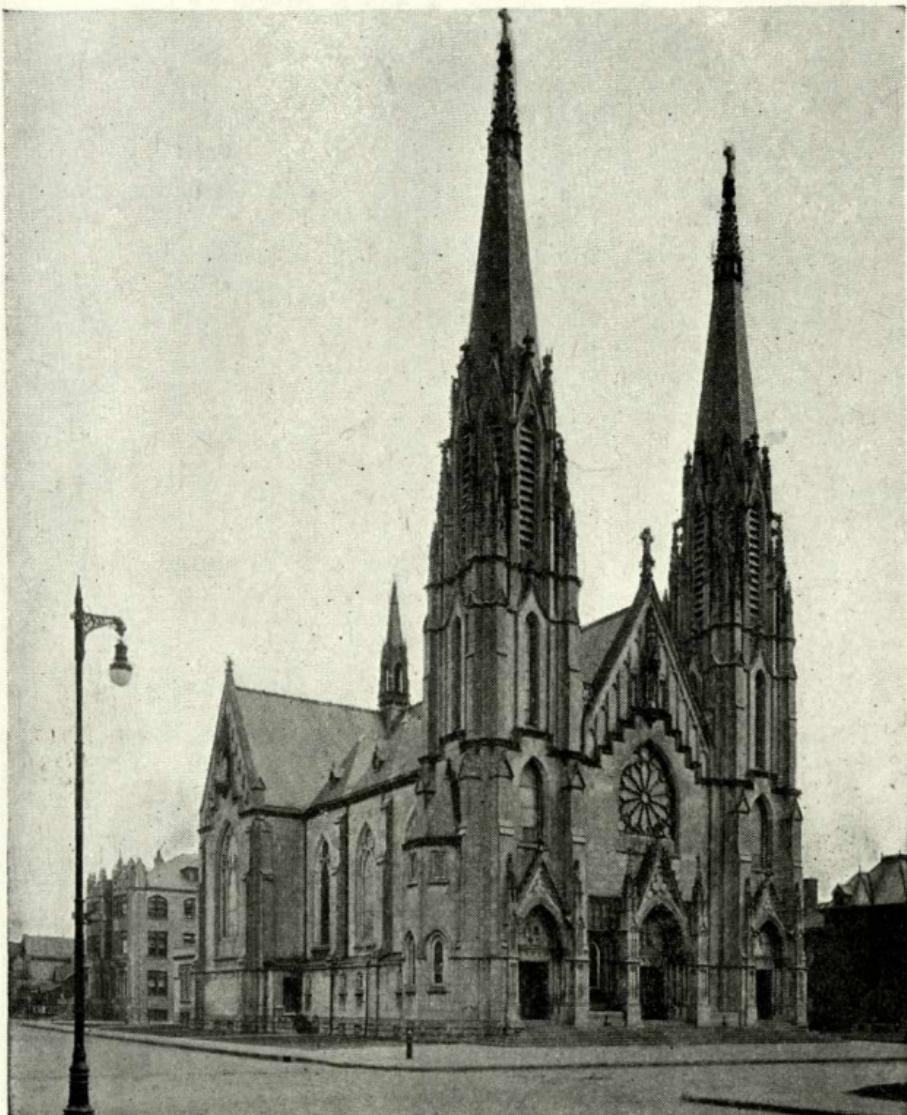
*"Lily" Bacon—Sugar Cured, Sweet and Mild*



BETH EL TEMPLE  
ORTHODOX JEWISH SYNAGOGUE  
*Corner Thirty-fourth and Ruckle Streets*



*Shefford Loaf Cheese—Just the Thing for Sandwiches*

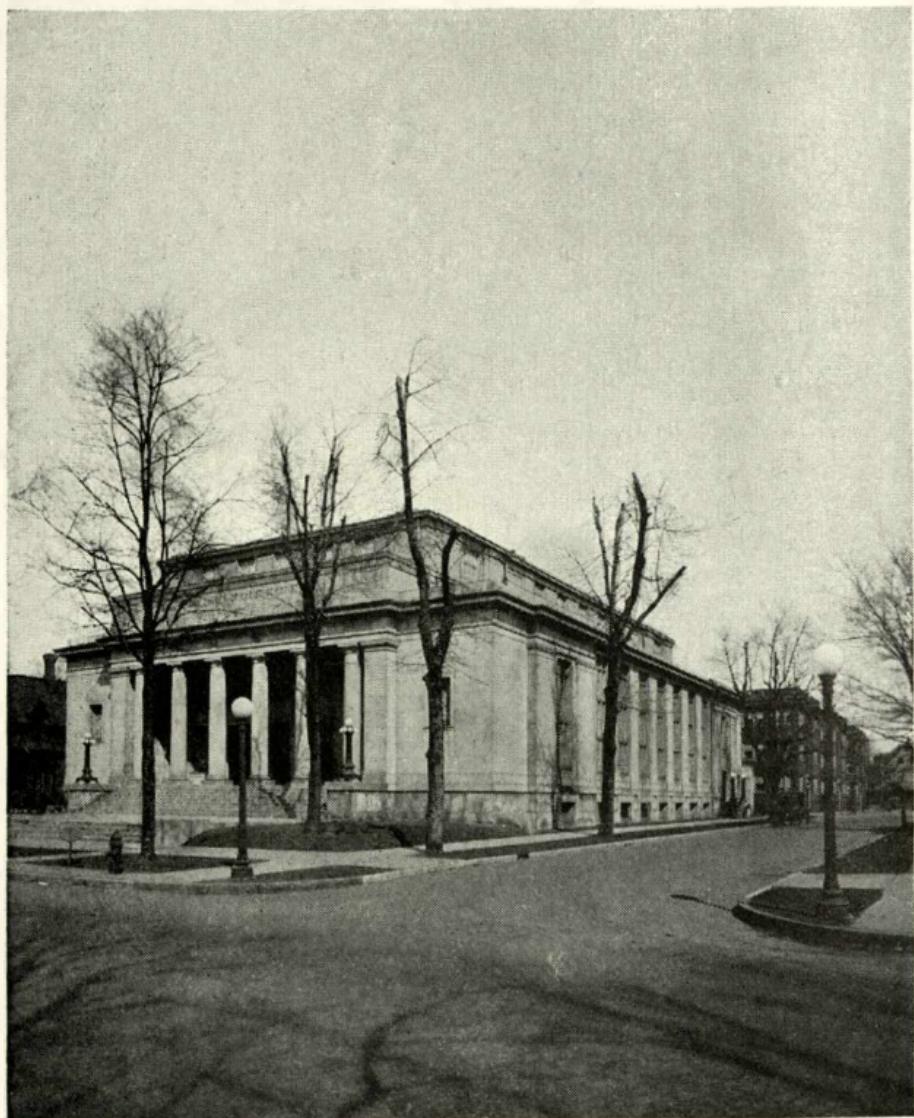


ST. MARY'S CHURCH

*Corner Vermont and New Jersey Streets*



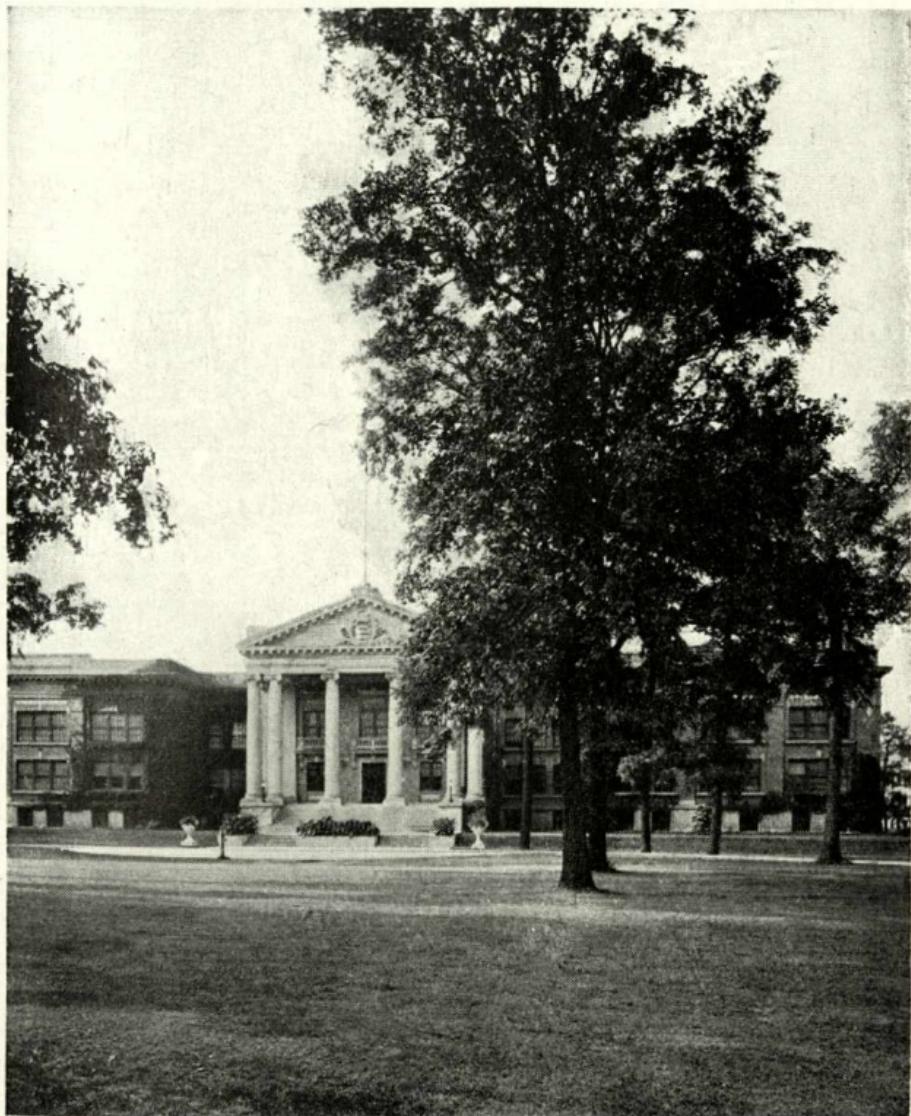
*"Reliable" Sliced Bacon—Full Weight, No Waste, Finest Flavor*



SECOND CHURCH OF CHRIST SCIENTIST  
*Corner Delaware and Twelfth Streets*



"Plantation" Bacon—*Fine for Boiling*



**MAIN BUILDING OF STATE SCHOOL FOR THE DEAF**

*East Forty-second Street*



*Square Minced Ham—For Home, for Picnics*

REFERENCE  
DO NOT CIRCULATE



*This Label  
is a Guarantee  
of Quality*